




Product Spotlight: Lime


Seedless limes are classified as a parthenocarpic fruit, meaning the flowers don't require pollen to make fruit. Some fruits are bred to have no seeds, but seedless limes are naturally occurring!



1 Dumplings with Crying Tiger Salad

A punchy and fresh Asian salad with wombok cabbage, fragrant mint, chilli and lime. Served with shiitake dumplings on the side.

 30 minutes

 4 servings

 Plant-Based

11 January 2021

Mix it up!

You can toss through some bean thread or rice noodles to stretch the dish if you want to make an extra serve. Or serve all the components separately at the table for everyone to build their own salad! This is great if anyone isn't a fan of chilli.

Per serve: **PROTEIN** 10g **TOTAL FAT** 7g **CARBOHYDRATES** 57g

FROM YOUR BOX

LIME	1
RED CHILLI	1
BABY WOMBOK	1/2 *
TOMATOES	2
SPRING ONIONS	1/3 bunch *
MINT	1/2 bunch *
BEAN SHOOTS	1 bag
DUMPLINGS	2 packets

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, white wine (or rice wine) vinegar, sugar (brown or of choice), soy sauce (or tamari), garlic (1/2 clove)

KEY UTENSILS

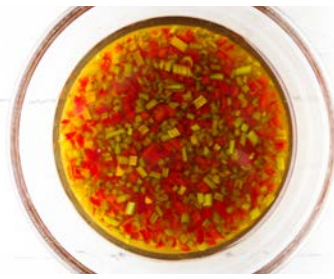
large frypan with lid

NOTES

If you like your dressing hot you can keep the chilli seeds in.

Don't turn the dumplings as they can be fragile. If you like them golden on both sides, turn and cook for a further 1-2 minutes to crisp up.

If you don't have a non-stick frypan you can place a sheet of baking paper in the bottom to prevent from sticking.



1. PREPARE THE DRESSING

Zest and juice lime. Deseed (optional) and finely chop chilli (see notes). Combine with **1/2 crushed garlic clove, 3 tbsp soy sauce, 2 tbsp vinegar and 1 tbsp sugar.** Set aside.



2. PREPARE THE SALAD

Chop wombok and tomatoes. Slice spring onions and pick mint leaves. Toss together with bean shoots.



3. COOK THE DUMPLINGS

Heat a large frypan with **1-2 tbsp oil** and **1/2 cup water** over medium-high heat. Add dumplings, cover and cook for 8-9 minutes (see notes).



4. FINISH AND PLATE

Toss salad with 1/2 the dressing and divide among bowls. Serve dumplings on the side with remaining dressing as a dipping sauce.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

