Chilli oil vegetable dumplings



About 15 minutes · Serves 2

Ingredients

- 12 vegetable dumplings, fresh or frozen
- 1–2 tsp Tian Fu chilli oil
- 1 tbsp soy sauce; 1 tbsp rice vinegar; ½ tsp sugar
- 2 tbsp hot dumpling cooking water; 1 spring onion, sliced

Method

1. Cook the dumplings according to the packet directions until the filling is fully cooked.
2. Mix chilli oil, soy sauce, vinegar and sugar with the hot cooking water.
3. Arrange the drained dumplings in a bowl, spoon over the sauce and finish with spring onion.

Adjust the sauce and spice level to your taste.

Made with Tian Fu



Chili oil

150g / 5oz.

Cooking times are approximate. Check product labels for ingredients and allergens.