



PAN ASIAN DELIGHTS

ASIAN STEAMED DUMPLINGS

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| ½ cup water | 8 oz cream cheese, softened |
| 1 Tbsp soy sauce | 2 tsp olive oil |
| 1 Tbsp sesame oil | 1 pkg square wonton skins |
| 1 Tbsp ginger spice blend | FOR SAUCE: |
| 1 Tbsp TSG Outrageously Garlic | 3 Tbsp soy sauce |
| 20 twists TSG Chipotle Chili Seasoning | 1 Tbsp any light-colored vinegar |
| 1 pkg TSG Spinach Artichoke Dip | 2 tsp sugar |
| ⅓ cup pre-shredded coleslaw mix | 1 tsp TSG Tearless Onion & Chives |
| ¼ cup thinly sliced white of scallion | 1 tsp sesame oil |

1. Mix first 6 ingredients into a medium sauce pan. Bring to a boil. Stir in package of TSG Spinach Artichoke Dip; mix well. Remove from heat and pour mixture into mixing bowl. Stir in the coleslaw, scallions and cream cheese. Mix **VERY WELL**.
2. Lightly dampen entire surface of wonton skin with two fingers and water. Place 1 Tbsp of filling in center of wonton skin. Pull all four corners together and seal with finger tips. *This will create a dumpling that is square on the bottom with the corners coming together to form a point.*
3. Place dumplings in cold sauté pan along with ½ cup of water and 2 tsp olive oil. Place pan on stove and cover with lid or foil, cook for 4 mins over High heat. Remove lid **carefully** and **watch closely**. Continue cooking until all water has evaporated (oil will remain) and the bottom of dumplings are golden brown, crispy and easily removed from the pan. **(Note: Dumplings crisp very quickly—continuously check with spatula.)** Remove from heat.
4. For Sauce: Combine last 5 ingredients in small serving bowl and serve alongside dumplings.