

# Dumplings Recipe

Write the corresponding verb in each missing space. Use the ones of the box below.

heat / pleat / serve / knead / mix / stir / combine / fold / assemble / steam /  
add / roll /

In a large bowl, combine the flour, 1 teaspoon of salt, and the warm water and 1. \_\_\_\_\_ until well-combined. Roll out dough on a floured surface and 2. \_\_\_\_\_ until smooth. Lightly flour the dough pieces and roll out 1 piece into a thin circle roughly 4-inches (10 cm) in diameter. 3. \_\_\_\_\_ the cabbage, green onions, garlic, ginger, soy sauce, and sesame oil in a medium bowl and mix until well-incorporated. For the veggie filling, 4. \_\_\_\_\_ the mushrooms and carrot and microwave for 3 minutes, until soft. Add 1 cup (125g) of the cabbage mixture and 5. \_\_\_\_\_ until well-incorporated.

To 6. \_\_\_\_\_ the dumplings, add roughly 1 heaping tablespoon of filling to the center of a dumpling wrapper. With your finger, lightly coat half of the outside of the wrapper with water. 7. \_\_\_\_\_ the moistened half of the wrapper over the filling and, using your fingers, 8. \_\_\_\_\_ the edges to seal. Repeat with the remaining fillings and wrappers.

9. \_\_\_\_\_ the oil over medium high in a large skillet and add a few dumplings, cooking them in batches. Once the bottoms of the dumplings start to brown, 10. \_\_\_\_\_ a splash of water and cover with a lid. 11. \_\_\_\_\_ for about 5 minutes, or until the dumplings are cooked and the water has evaporated.

In a small bowl, combine the soy sauce, rice vinegar, sesame oil, and pepper flakes and stir to combine. 12. \_\_\_\_\_ the dumplings immediately with the dipping sauce.

