

Dumpling Lasagna



ingredients

350 grams ground pork, or any meat
1.5 tablespoons soy sauce
1 teaspoon minced garlic
1 teaspoon minced ginger
2 teaspoons oyster sauce
1 tablespoon Chicken broth
2 teaspoons sesame oil
¼ cup chopped green onions
½ teaspoon salt, to taste
½ teaspoon pepper
Round dumpling wrappers
Chili oil *optional

utensils needed

Large Bowl	Measuring cups/spoons
3x Ramekin	Knife
Large pot	Cutting board
Fork	

Recipe inspired by Snejana Andreeva - The modern Nonna

method

In a large bowl, mix the ground pork with the rest of the ingredients.

In a mug or ramekin, add a layer of the pork mixture followed by a dumpling wrapper, then another layer of pork mixture.

Now, add 30 ml of water or chicken broth.

Finally, add 1 dumpling wrapper on top to finish off. The top dumpling wrapper should be pressed down and submerged in the water too.

The layering order is: pork, wrapper, pork, water, wrapper.

Place ramekins in a large pot and add water halfway up the sides. Cover with a lid and steam for 15 minutes.

Add *spicy chili oil and enjoy!

Makes 6 servings

*Please get the help of a parent or guardian when making this recipe