



Pan Fried Dumplings

Ingredients

- ¼ pound ground pork
- 2 tablespoons sliced scallion
- 1 teaspoon fresh grated ginger
- 1 teaspoon soy sauce
- 1 teaspoon [Fustini's Ginger Honey Balsamic](#)
- 1 teaspoon [Fustini's Cilantro and Onion Olive Oil](#)
- ¼ teaspoon sugar
- ¼ teaspoon [Fustini's Sesame Oil](#)
- ¼ teaspoon black pepper
- 10 round dumpling wrappers
- 1/3 cup avocado or grapeseed oil for frying

Sauce

- 1/3 cup soy sauce
- 3 tablespoon [Fustini's Ginger Honey Balsamic](#)
- 1 teaspoon [Fustini's Sesame Oil](#)
- 1 teaspoon sugar

Directions

Step 1.

Mix together first 9 ingredients in a bowl until thoroughly combined. Fill each wrapper with 2 tsp of filling. Wet the edges of the wrappers with water and fold them to make your dumplings. Heat the avocado oil in a pan to medium heat and add your dumplings in a single layer.

Step 2.

Once all the dumplings are in, and are beginning to cook, add about ¼ cup of water and quickly cover the pan. After about 3 minutes uncover the pan and let the dumplings finish cooking. Remove the dumplings when they have browned slightly on the bottom and the filling is firm.

Step 3. Sauce

Mix all ingredients in a bowl until well combined.