TATUA
Specialised Dairy

One Pan Dumpling Bake

Ingredients

250ml Tatua Cooking Cream
1 tsp minced garlic
1 tsp minced ginger
4 Tbsp soy sauce
1 Tbsp rice wine vinegar sauce
2 tsp brown sugar
1 tsp sesame oil
1/3 cup water
3 Tbsp Thai red curry paste, depending on spice tolerance
4 bunches bok choy leaves, chopped into approx. 1-inch (2.5cm) pieces
15-20 frozen dumplings

Method

1. Preheat your oven to 190°C.
2. In a baking dish, combine Tatua Cooking Cream, red curry paste, garlic, ginger, soy sauce, rice wine vinegar, brown sugar, water and sesame oil. Whisk until everything is combined.
3. Chop the bok choy into approx. 2.5cm pieces. Spread the bok choy evenly across the baking dish.
4. Add the frozen dumplings to the baking dish in a single layer. Spoon some of the sauce over the dumplings.
5. Cover the dish with tin foil and bake for 20 minutes. Remove the foil and bake for an additional 5-10 minutes until the dumplings are cooked through.
6. Remove from the oven and top with a drizzle of Cooking Cream, spring onions and chilli oil.
7. Finish with a squeeze of fresh lime, serve and enjoy!

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