**Veggie Dumplings**

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| **Equipment**   * Frying Pan * Wooden Spoon * Chopping board   - Chef Knives   * Wet tea towel | **What to do:**  **For the filling:**   1. Add all shredded/chopped/diced veggies to a big mixing bowl. 2. Stir in the , garlic, soy, vinegar and sesame oil. 3. Heat a pan to medium heat. 4. Add the bowl of ingredients to the pan and fry off for 3 minutes or until just softened. 5. Transfer back to mixing bowl and leave aside to cool.   **For the assembling:**   1. Place a rice wrapper in your hand and place 2tsp of the veggie mix in the centre of the rice paper and close it like an envelope. 2. Place on a wet tea towel, without touching each other. And repeat using up all the mixture and rice paper.   **For the cooking:**   1. Heat the pan with some sesame olive oil 2. Place the dumplings in the pan and fry on one side for 2 minutes then fry on the other side for 2 minutes, or until golden and crispy. |
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| **Ingredients**   * ¼ red cabbage * 2 grated carrots * ½ red onion * 1 leek * 1 garlic clove * 2 tbsp. soy sauce * 1 tbsp. sesame oil * 1 tbsp. rice vinegar * rice paper * olive oil   **From The Garden**   * Red Cabbage * Red onion * Leek |