**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
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