

Homemade Vegetable Gyoza Recipe

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Gyoza seems like a complicated appetizer, but with ready-made wonton wrappers, they're easy to make. Plus, they're very delicious. Following this recipe will make about 36 gyoza.

Ingredients

- 1 tablespoon sesame oil
- ½ cup chopped onion
- ½ cup shredded carrot
- 2 cups shredded cabbage
- 36 wonton wrappers
- 2 tablespoons vegetable oil
- Water – you'll need some on hand for sautéing the vegetables to moisten the wrappers and for cooking the wrappers

Preparation

Heat the sesame oil in a frying pan over medium heat. Add the onion,

carrot and cabbage and sauté, stirring occasionally, for a few minutes.



If you want softer vegetables, add a $\frac{1}{2}$ cup of water or so and put a lid on your pan, continuing to cook until desired tenderness. Set the vegetable mixture aside and let it cool slightly.



Now add about 1 tablespoon of the mixture to the middle of each wonton wrapper. Fold it over, moisten your fingers with water and seal it with your fingers.



Preheat the vegetable oil in a large non-stick frying pan at medium high heat. Add the gyoza and cook for approximately 1 minute on each side. Then add $\frac{1}{4}$ cup of water, place a lid on the pan and cook until the water evaporates.



Serve warm with gyoza dipping sauce.



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