

## Potsticker/Dumpling/Momo cooking instructions

- Heat a non-stick pan on medium heat & have a corresponding lid at the ready
- Add a tablespoon of oil; once the oil is hot, add the frozen dumplings to the pan (flat side down) and fry for approximately 5 minutes, until the bottoms are golden brown
- If you would like them a little crispier fry one of the sides too
- Next add enough water to coat the base of the pan and cover with the lid (beware as it will splatter)
- Let the dumplings steam on a medium heat for another 3-5 minutes.
- Remove the lid once the water has evaporated and the dumpling skins look opaque
- Transfer to your plate and enjoy!

Serving suggestion:

Dip your dumpling into the accompanying sauce before every bite. Serve with rice and steamed greens.

