



One Pan Dumpling Dinner



Ingredients:

- 2 tsps minced fresh garlic
- 1 tsp minced fresh ginger
- 3 TBLSs soy sauce, or to taste
- 1 TBLS rice vinegar
- 2 tsps toasted sesame oil
- 2 TBLSs red curry paste
- ½ cup full-fat coconut milk or cream
- ½ cup water
- 5 cups chopped bok choy
- 20 frozen chicken and vegetable or pork and vegetable dumplings
- 3 TBLSs chopped cilantro
- ¼ cup thinly sliced green onion
- 2 tsps toasted sesame seeds
- Chili crunch oil (optional)

Method:

1. Preheat the oven to 375°F.
2. Stir together garlic, ginger, soy sauce, rice vinegar, sesame oil, curry paste, coconut milk, and water in a casserole dish until well combined. Add bok choy and toss lightly. Top with dumplings and cover casserole with foil.
3. Bake in the preheated oven until dumplings are heated through at the center, about 25 minutes.
4. Divide dumplings and bok choy among serving plates and top with sauce from the pan. Top evenly with cilantro, green onions, sesame seeds, and drizzle with chili crunch oil.