



## Kimchi mandu with lemon-chili sauce

NIBBLEDISH CONTRIBUTOR

### Ingredients

#### **Mandu:**

- Wrappers (gyoza wrappers) or make some with 2 cups of flour, 0.5 to 1 cup of water. (You will have to adjust.)
- Kimchi, chopped up into small little pieces.
- Kimchi juice from the jar.
- 1 block of firm tofu, crumbled.
- Sesame oil, however you desire.
- Salt and pepper.
- Soy bean sprouts.
- Green onion, chopped up.
- A bit of ginger (I used preminced ginger from a jar sometimes.) ... use ginger powder if you dont have. About a 0.5 to 1 teaspoon of this.
- 6 cloves of garlic, more or less.
- Cooking oil.
- Soy sauce.
- 0.5 teaspoon of Red pepper powder.
- Any amount of Red pepper flakes.

#### **Dipping sauce:**

- 4-5 tablespoons of Soy sauce.
  - Red pepper flakes.
  - 2 cloves of minced garlic.
  - 4 tablespoons of lemon juice.
  - A dash of sesame oil.
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## Instructions

I love mandu. Mandu is gyoza or jiaozi in other languages. Essentially a Korean style of dumpling. Heres a recipe that I learned. This is completely vegan or vegetarian. You don't need meat for quality gyoza. :)

1. Fry up the kimchi, tofu and soy bean sprouts in cooking oil until the sprouts are tender. Set aside.
2. Add the chopped up green onion with the mixture.
3. Add the sesame oil, soy sauce, ginger, garlic, salt and pepper plus the kimchi juice. Mix thouroughly. Refrigerate.
4. If you didn't make the wrappers already, make em. Otherwise use premade.
5. Put some filling in middle of circle wrapper and pleat. You can watch how to pleat dumplings on youtube tutorials. I find Yongfooks very helpful to newbies.
6. Oil up the pan and when heated, add dumplings. When its browning on bottom a bit, add 1/4 cup of water. Cover with lid and steam.
7. Remove lid and let vapour escape. It should fry up the dumpling bottoms. Remove when crispy bottoms.
8. Assemble the sauce, add all together and mix.
9. Eat! Enjoy addicting mandu can be put in various Korean soups and stews. You can deep fry these too and you can freeze in a floured ziplock bag (flour added inside and shaken the dumplings) for a good month or so... but theyd probably be gone by then. ;)