

Rice Paper Vegan Tofu Dumplings

Ingredients

- ¼ cup grated daikon radish
- ½ cup grated carrot
- ½ onion, grated
- 1-2 tsp. ginger, grated
- 1 chili pepper, minced
- 3 cloves garlic, minced
- 2 scallions, chopped finely
- 3 cups lightly packed fresh spinach
- 7 oz. silken tofu
- 1 tbsp. soy sauce
- 1 tsp. sesame oil
- ½ tsp. salt
- ¼ tsp. pepper
- 20 rice paper wraps
- Vegetable oil, for cooking

Steps

1. Start by preparing your vegetables. Grate the daikon, carrot, onion, and ginger. Mince or chop the chili, garlic, and scallion. Place them all in a large bowl. Prepare your spinach by placing in the microwave on high for one minute, removing, and draining off any liquid. Chop roughly, and add it to the bowl with the vegetables. Add the silken tofu, soy sauce, sesame oil, salt, and pepper. Use your clean hands to mix, breaking up the silken tofu as you go, until everything has been well incorporated.

2. Start assembling your dumplings. Set a bowl or a deep plate out and fill with warm water. Find a clean area of counter or a cutting board to work on, and prepare a second cutting board or silicon baking mat to place the finished dumplings on. Dip one of the rice wrappers into the water for about 5 seconds, and then lay flat on your work surface. Scoop two tablespoons of the filling mixture onto the middle of the rice paper. Fold the right side over, so it covers to the edge of the filling, and then fold the left side so that it reaches over to the edge. Repeat with the top and bottom edges, so you're left with a square dumpling. Soak a second rice paper wrap, and place it on your cutting board. Place the dumpling on the second wrap, with the edges down. Repeat the process, so that the whole dumpling is wrapped in two layers of rice paper. Continue with the rest of the dumplings.



3. Place a generous amount of oil in a large skillet, and heat on medium to medium-high heat. Once hot, place a few of your dumplings in the skillet, working in batches to avoid any touching or crowding. Cook for a couple minutes, until golden and crispy, and then flip. Cook for another couple minutes, and remove from the pan. Repeat until all the dumplings are cooked. Serve warm with your favorite dipping sauce.