

# Mushroom Spinach Star Vegan Dumplings

## Ingredients

- 12 oz. button mushrooms
- 1 small yellow onion
- 6 cloves of garlic
- 4 oz. (about 2 cups) baby spinach
- 1 tbsp. soy sauce
- 1 tbsp. sesame oil
- Salt and Pepper, to taste
- 14 oz. square dumpling wrappers, defrosted
- Oil, for cooking

## For the Dipping Sauce:

- ¼ cup vegetable oil
- 1 tbsp. chili flakes
- 2 cloves garlic
- ¼ tsp. ground cloves
- 2 tbsp. rice wine vinegar
- ¼ cup soy sauce
- Chopped scallions, for garnish

## Steps

1. Finely chop the mushrooms. Mince the onion and garlic, and roughly chop the baby spinach. Heat a small amount of oil in a skillet. Add the mushrooms, garlic, and onion, and add salt and pepper to taste. Cook until the mushrooms have lost most of the moisture. Add the spinach, soy sauce, and sesame oil, and cook until the spinach is wilted. Remove from the heat and allow to cool.

2. Lay out a dumpling wrapper. Add a heaping teaspoon to the center of the wrapper. Dip your finger in clean water, and draw a diamond shape inside the larger wrapper, rotated to be opposite from the tips of the wrapper. Place a second wrapper on top of the first so they make an eight-pointed star. Press down to seal the two together. Set aside, and repeat with all the remaining dumpling wrappers.

3. Line a plate with paper towels and set aside. To cook the dumplings, on medium heat enough oil to generously cover the bottom of your skillet. Working in batches, add dumplings in a single layer. Cook for 1-2 minutes, until golden and crispy, flip,



and cook for another minute or two on the second side. Repeat with the remaining dumplings.

4. To make your dipping sauce, mince your garlic. Place it in a heat-proof bowl with chili flakes and cloves. Heat the oil in a small pot- it's warm enough when you place a wooden chopstick tip in the oil and small bubbles form. Pour the hot oil onto the chili flakes. Wait for it to cool down, then add the vinegar and soy sauce. Whisk well.

5. Serve the hot dumplings with the dipping sauce. If desired, garnish with chopped scallions, for a little color.