

Dumpling Lasagna

Ingredients

13 oz Ground Pork tablespoons)	1/4 c Green Onions (chopped, plus 2
1 Dried Black Mushroom (soaked and	2 T Cilantro (chopped)
1 t Garlic (minced)	finely chopped)
2 t Oyster Sauce	1 t Ginger (grated)
1 T Rice Wine	1 1/2 T Soy Sauce (plus 1 teaspoon)
1 t Dark Soy Sauce	2 t Sesame Oil
1/2 t Sugar	1 t Fish Sauce
1/2 t Salt	1/2 t Black Pepper
3 Napa Cabbage Leaves (cut into 8	30 Won Ton Wrappers
1/3 c Chicken Broth	squares)
2 t Black Vinegar	1 T Chili Crisp

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Instructions

1. In a large bowl, combine the pork, 1/4 cup green onions, cilantro, mushrooms, garlic, ginger, oyster sauce, 1 1/2 tablespoon soy sauce, rice wine, sesame oil, dark soy sauce, fish sauce, sugar, black pepper and salt. Mix well in one direction until the meat is all combined. Set aside.

2. Spray a 8â€•x8â€• pan with cooking spray. Next dip won ton wrappers into water briefly and place 6 of them in the pan. Dip the seventh won ton wrapper then cut it in half and place in the middle. Add a thin layer of meat on top then add 9 small pieces of cabbage.

3. Repeat this process one more time. Next, add won ton layer and meat layer again. Finishing the top layer with 9 won ton wrappers. Pour chicken broth over the top and set aside.

4. Add water to a steamer and turn the heat to high. Once the water is boiling add the pan then cover and steam for 30 minutes.

5. Serve hot, garnished with 2 tablespoons chopped green onion. Drizzle chili crisp, black vinegar, and 1 teaspoon soy sauce. Enjoy!