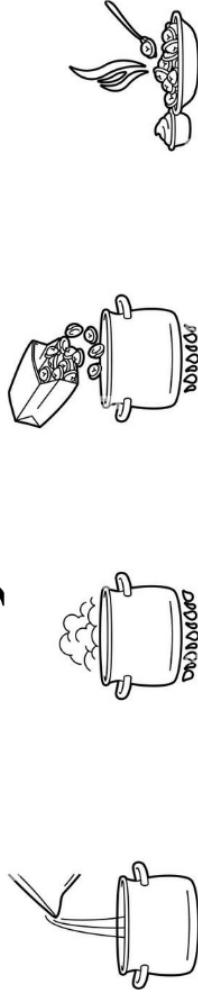
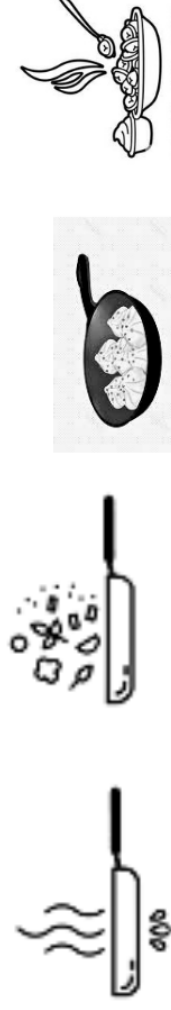

Cooking Instructions

Boil



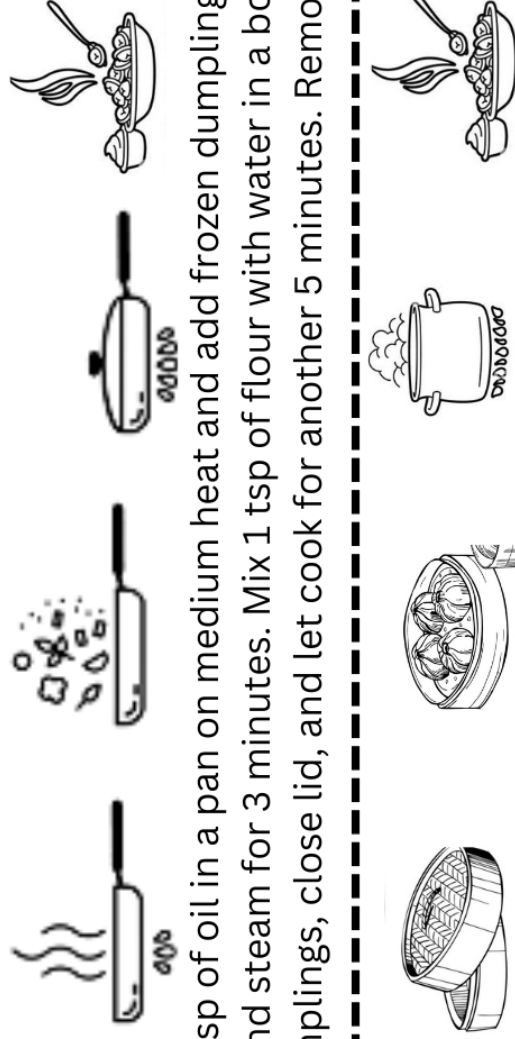
Bring half a pot of water to a boil on medium to high heat. Add frozen dumplings to the water for 3 - 4 minutes. Once the dumplings float, let them sit for 3 minutes before draining.

Pan Fry



Pour 3 tbsp of oil into a pan on medium heat. Place boiled dumplings in the pan evenly. Fry on each side for 2-3 minutes until golden.

Steam Fry



Heat 2 tbsp of oil in a pan on medium heat and add frozen dumplings evenly. Add 2 tbsp of water, close the lid, and steam for 3 minutes. Mix 1 tsp of flour with water in a bowl separately. Pour flour mixture over dumplings, close lid, and let cook for another 5 minutes. Remove lid and let crisp for 2 minutes.

Steam

Brush some oil onto the steam basket, or use parchment paper, and place the frozen dumplings in the basket. Bring half a pot of water to a full boil, place the basket on top, and close with the steamer lid. Leave to steam for 12-13 minutes.