



## HAM IT UP DUMPLINGS



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Prep time



Cook time



Serves

## NEED

100g pork mince

100g leftover ham  
or prawns (or  
both!) chopped

3 sprigs of  
coriander, washed  
and finely  
chopped

1 tsp fresh garlic,  
minced

1 tsp fresh ginger,  
minced

1 tbsp soy sauce

½ tsp caster  
sugar

1 tsp sesame oil

½ tsp chilli oil or  
hot sauce  
(optional)

20 wonton  
wrappers

Fed up of leftover ham sandwiches? This recipe is a winner for using up the Christmas ham and prawns!

## HOW

1. Combine all ingredients (except wonton wrappers) in a bowl, stir until well combined.
2. To make the dumplings, place a wonton wrapper on a work surface and place 2 tsp of filling in the centre. With your finger, brush the wrapper edges with a little water, then fold over into a triangle or semi-circle and press firmly to seal. Repeat with remaining wrappers and filling.
3. Heat a large frying pan on medium heat. Add a splash of oil, add wontons and fry for 1-2 minutes until golden. Do this in batches so you don't crowd the pan.
4. After a couple of minutes, add a splash of water and cover with a lid quickly – be careful as it will spit!
5. Serve immediately with a drizzle of soy sauce, chilli oil and black vinegar if you have it. You can also garnish with sesame seeds, sliced shallots or coriander and enjoy!

A Recipe by



**SAVE FOOD.  
SAVE MONEY.  
SAVE THE PLANET.**