



## CHINESE VEGETABLE DUMPLINGS

In a large bowl, combine tofu, cabbage, carrots, mushrooms, basil, garlic, ginger and soy sauce. Mix well.

To form the dumplings, place the dumpling wrapper in one hand and spoon in the filling with the other. Use water to wet the edges of the wrapper and fold together two corners, pressing the sides together to make a triangle shape.

Heat vegetable oil in a frying pan and place dumpling evenly. Turn every few minutes until golden brown on both sides.

Serve fresh with soy sauce, sweet chili sauce and basil for garnish.

### INGREDIENTS

- 1/2 package** firm tofu
- 1 1/2 cup** shredded cabbage
- 1/2 cup** shredded carrots
- 1/2 cup** shiitake mushrooms, finely chopped
- 2 tbsp** basil, finely chopped
- 2 cloves** garlic
- 2 tsp** fresh ginger
- 2 tbsp** soy sauce
- 1 package** dumpling wrappers
- Vegetable oil for frying

## FRIED SWEET PLANTAINS

Peel plantains and cut them diagonally about 1/2 inch thick.

Heat oil in a frying pan, covering the pan completely.

Place plantains in frying pan, flipping every few minutes until both sides are brown.

Add salt to taste.

### INGREDIENTS

- Vegetable oil
- 2** large, ripe plantains
- Salt (to taste)

