

Chicken Cabbage Dumplings [Print Recipe](#)

: makes 10 - 12 dumplings Prep Time: 20 minutes Cooking Time: 20 minutes

INGREDIENTS

- 1 pound boneless skinless chicken thigh, trimmed of excess fat (can use ground chicken)
- 10 to 12 Napa cabbage leaves excess stem removed (cut some of the white membrane (V shape to help roll and not be so tough)
 - (pour boiling water over top and set aside until ready to roll them; make sure they are immersed)
- 2 clove peeled garlic
- a thumb-sized piece of ginger, peeled
- 1 fresh chili (like red or green jalapeno, serrano, or be bold with a couple of red Thai chilies)
 - Add to food processor and pulse
- 4 scallions, green parts only, roughly chopped
- 1 lime - zest of 1 lime and juice of ½ lime (lemon juice okay instead)
- 1 small bunch of cilantro (reserve some for garnish)
 - Pulse again
- 1 tablespoon fish sauce
- a pinch salt
 - Pulse and taste - adjust as needed - want strong flavors so will hold up to the chicken
- Add chicken
 - pulse
- 1 teaspoon sesame oil
 - pulse
- ½ cup water chestnuts (cut in ½ then pulse keep them a bit chunky for texture)

Roll and steam about 8 minutes.

Dipping sauce - sweet pepper sauce about 2 tbs, some sesame oil (about ½ tsp), about 1 tbsp soy sauce

Garnish: black and white sesame seeds, torn cilantro, and dipping sauce (see directions in the post)

INSTRUCTIONS

Prepare the cabbage leaves by making a v-shaped cut to remove the core. Place them in a large bowl and cover the leaves with boiling water. Let these soak for about 10 minutes; they'll be soft enough to roll. Drain the leaves in a colander while you prepare the filling.

In a food processor, whiz the Hipcooks Chinese "Holy Trinity:" garlic, ginger, and chili. Smells good, doesn't it? Toss in the chicken and give it a few pulses in the food processor until it's all combined.

Next, add the salt and fish sauce. Once you whirl them in, you'll be able to smell the salt in the filling! Add the sesame oil and whizz to combine. Smell again. See how you can trust your nose (not just your taste) to pick up how you can layer flavors? Finally, grate in the zest of lime using a Microplane, and then add the juice. Mix and smell again. Spice, salt, fat, and acid - you are now a master of flavor-layering!

Whizz in the water chestnuts and the herbs (scallion and cilantro) using quick pulses so that they can keep their integrity in the filling.

Fill the cabbage leaves with a heaping tablespoon of the chicken filling on the bottom end of each cabbage leaf. Fold over the chicken, tuck in the sides, and roll, roll, roll!

Place a steamer basket in a pot filled with a couple of inches of water, and put the cabbage rolls on the steamer. If you place them seam side down, it's less likely they'll unroll as they cook. When all the cuties are in, put a lid on top, turn on the heat to high and steam the cabbage rolls for about 10 minutes. (Test doneness by removing a dumpling and cutting through it. It should be hot on the inside with the chicken opaque and cooked through.)

Transfer the dumplings to a serving plate, sprinkle with the sesame seeds, and garnish with cilantro. Serve with sweet chili dipping sauce (directions in post.)