



## XI'AN CRYSTAL DUMPLING BANQUET (GF)

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*Local, seasonal fresh produce meets traditional Chinese recipes. Our products are local, traditional, and cultural.*

### INGREDIENTS

**Cabbage Shape (V):** napa cabbage, wood ear mushroom, tofu, seaweed, carrot, and cilantro.

**Goldfish Shape:** shrimp, cod, scallops, ground pork fat and bamboo shoot.

**Royal Crown Shape:** ground pork, water chestnuts, shiitake mushroom, and wolfberry.

**Dough:** sticky rice flour, tapioca flour, corn starch, beet root, spinach and turmeric.

**Contains:** shrimp, scallop, soy

**Tip:** steam frozen dumplings for 12–15 mins. in a steam basket lined with either parchment paper or fresh cabbage leaves. Food must be cooked thoroughly to **▲165 degrees**. Crystal dumpling skins are made of rice flour. Eat within 30 mins. after plating; otherwise, keep in the steamer to retain moisture.



### INSTRUCTIONS

- 1: **ADD** – 5 cups of cold water to a pot; place a steam basket over the pot.
- 2: **BOIL** – using MEDIUM to HIGH heat.
- 3: **PLACE** - patchment paper or fresh cabbage leaves in the steam basket as lining, then place 6 frozen dumplings onto the liner; cover. Adjust the number of dumplings to cook based on the capacity of the steam basket. Leave some space between dumplings as they may expand during steaming.
- 4: **STEAM** – for 12–15 mins. until the dumpling skin is translucent.
- 5: **REMOVE** – pot from heat and let sit for one minute.
- 6: **ENJOY.**



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**READY TO COOK – KEEP FROZEN DO NOT THAW – COOK THOROUGHLY**

**BEST CONSUMED WITHIN TWO WEEKS AFTER PURCHASE**

**\*\*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SHELLFISH, EGGS, OR UNPASTEURIZED DAIRY MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS\*\***