



STICKY RICE DUMPLING

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

INGREDIENTS

Bamboo leaves, sticky rice, peanut, Chinese dates, honey.

Contains: peanut



INSTRUCTIONS

- 1: **ADD** – 5 cups of cold water to a pot.
- 2: **PLACE** – frozen rice dumplings into the cold water
- 3: **COOK** – in MEDIUM to HIGH heat and bring it to a boil and until the rice dumplings are soft inside out (about 7-10 mins; adjust time as needed).
- 4: **REMOVE** – pot from heat and let sit for 3 minutes.
- 5: **STRAIN** – the rice dumplings from the pot and plate them to cool down.
- 6: **UNWRAP** – the rice dumpling bamboo leaves (these are not eatable).
- 7: **ENJOY** – the sticky rice fillings.



PREORDER ONLINE FOR PICKUP AT THE MARKET

www.thepopchinesestreetmarketdc.com/shop

READY TO COOK

BEST CONSUMED WITHIN FIVE DAYS AFTER PURCHASE

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