

Recipe Name: Sichuan Style Zhong Shui Jiao Recipe
(Caramelized Onion, Cabbage And Peas
Dumplings in Red Oil Recipe)

Diet Type:

Course: Side Dish

Cuisine: Sichuan

Quantity:



Ingredients

Ingredient	Quantity
• 1 cup All Purpose Flour (Maida)	4
• 1 tablespoon Sunflower Oil	
• 1 cup Cabbage (Patta Gobi/ Muttakose) - shredded	
• 1/2 cup Green peas (Matar)	
• 2 sprig Spring Onion (Bulb & Greens) - chopped	
• 1 tablespoon Soy sauce	
• 1 tablespoon Red Chilli sauce	
• 1 teaspoon Honey	
• Salt - to taste	
• 4 tablespoon Sesame (Gingelly) Oil	
• 2 tablespoon Red Chilli sauce	
• 1 teaspoon Sesame seeds (Til seeds)	
• 5 tablespoon Soy sauce	
• 1/3 cup Water	
• 5 tablespoons Brown Sugar (Demerara Sugar)	
• 2 inch Cinnamon Stick (Dalchini)	
• 1 Star anise	
• 1 inch Ginger	

Preparation

- We begin making the Sichuan Style Zhong Shui Jiao Recipe (Caramelized Onion, Cabbage And Peas Dumplings in Red Oil Recipe) by mixing the ingredients to make a dough for the wonton wrappers in a large mixing bowl.
- Add enough water to get a soft but not a s.

Macronutrients

Calories (kcal) Protein (g) Carbs (g) Fat (g) Fiber (g) Sugar (g)



420

15

55

18

4

8

