

Mimi's Chūka Diner: Frozen Gyoza

COOKING INSTRUCTIONS (FROM FROZEN)

1. In a **non-stick or cast iron pan**, heat 2 Tbsp. of vegetable oil over medium-high heat.
2. Place gyoza into hot pan, moving around slightly to prevent sticking. Sear uncovered until bottoms begin to brown lightly.
3. Add 4 oz. of water to pan and **cover tightly with lid**. Steam until cooked through, about 5 minutes (145F-150F).
4. Uncover and continue cooking until water evaporates and bottoms crisp up golden brown. Adjust heat if needed.

Optional: add a splash of sesame oil towards the end of second sear for flavor and crispness.

5. Serve with rayu chili oil and vinegar of your choice. Enjoy!

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ITADAKIMASU!