

INGREDIENTS

- 1 can coconut milk
- 2 tbsp red curry paste
- 1 tbsp rice vinegar
- 1 tbsp hot honey
- 1 tsp sesame oil
- 1 tbsp mirin
- 2 tbsp soy sauce
- 1 large garlic clove (chopped)
- 2 cm piece of ginger
- 16–20 dumplings of choice
- 2 bok choy bulbs
- 1 courgette

GARNISH IDEAS

Sesame seeds, sliced spring onions, coriander, chilli crisp oil.



Curry Dumpling Bake

 2 servings  35 Minutes

Creamy curry dumplings baked in one easy dish, full of bold flavour. Enjoy!

Curry Dumpling Bake



2 servings



35 Minutes



INSTRUCTIONS

- 1) In a large baking dish (approximately 30 × 20 cm), pour in the coconut milk, red curry paste, soy sauce, vinegar, honey and sesame oil. Whisk together until smooth and there are no lumps of paste, then grate in the garlic and ginger.
- 2) Preheat the oven to 200°C.
- 3) Chop the bok choy and slice the courgette, then add them to the baking dish. Stir so the vegetables are well coated in the sauce.
- 4) Add the frozen dumplings in a single layer so they are not overlapping. Gently press them into the broth, keeping the tops visible. Spoon some of the sauce over the dumplings, then cover the baking dish with aluminium foil.
- 5) Bake for 20 minutes covered. Remove the foil and bake for a further 5–10 minutes, until the broth is bubbling and the dumplings are lightly crisp on top.
- 6) Finish with your chosen garnishes and serve over a bed of white jasmine rice.

TOP TIP – If serving with rice or noodles, add ¼ cup of water to create a more brothy consistency if preferred.