

# Crispy Sesame Dumplings with Plum Sauce



**PREP TIME : 5 MIN**

**COOK TIME : 10 MIN**

**SERVES : 6**

## **Ingredients :**

- **12 Asian-style frozen dumplings (cooked according to package directions for pot stickers)**
- **3 tbsp (45 mL) canola oil**
- **3/4 cup (175 mL) VH® Plum Sauce**
- **1 tsp (5 mL) toasted sesame seeds**
- **1 small green onion, thinly sliced diagonally**

## **Directions :**

- 1. Heat oil in large nonstick skillet set over medium-high heat; cook dumplings for about 2 minutes or until starting to brown. With lid ready, add 1/3 cup (75 mL) water and cover immediately. Reduce heat to medium-low; cook for 8 to 10 minutes or until dumplings are heated through and bottoms are crispy.**
- 2. Arrange on serving platter with VH® Plum Sauce. Garnish with sesame seeds and green onion.**

## **Recipe Tips:**

- **Dumplings are also labelled pot stickers; follow package directions as they may vary. They can also be steamed or baked.**
- **For a large crowd, cook dumplings in batches.**