

Treasure Barrel

Crispy Pan-Fried Chicken Dumplings Recipe

30 min Prep time	**15 min** Cook time	**45 min** Total time
4 Servings	**Medium** Difficulty	**Chinese** Cuisine

Ingredients

For the Dumpling Filling

- [ ] 1 lb ground chicken (preferably thigh meat)
- [ ] 3 scallions, finely chopped
- [ ] 2 cloves garlic, minced
- [ ] 1 tbsp fresh ginger, grated
- [ ] 1 tbsp soy sauce (or tamari for gluten-free)
- [ ] 1 tsp sesame oil
- [ ] 1/2 tsp white pepper
- [ ] 1/4 cup finely shredded napa cabbage (optional, for extra moisture)

For Assembling and Cooking

- [ ] 1 package round dumpling wrappers (about 40-50)
- [ ] 2 tbsp neutral oil (like canola or avocado), for frying
- [ ] 1/2 cup water, for steaming

Instructions

1. First, let's create that beautiful, savory filling. In a medium-sized bowl, gently combine the ground chicken, finely chopped scallions, minced garlic, and grated ginger. Drizzle in the soy sauce and sesame oil, and sprinkle in the white pepper. If you're using it, add the shredded napa cabbage. Use a fork or your hands to mix everything together until it's just combined. You don't want to overwork it, as that can make the filling tough. Just mix until all those lovely ingredients are evenly distributed.

2. Now for the calm, rhythmic process of filling and folding. Prepare your workspace. Place a small bowl of water, your wrappers, and the bowl of filling nearby. Lay one wrapper on your palm and spoon about a teaspoon of the chicken mixture into the center. Dip your finger in the water and moisten the outer edge of the wrapper. Fold it in half to create a semi-circle, pressing out any air bubbles, and pinch the edges firmly to seal. You can leave it as a simple half-moon, or create little pleats along one side for that classic look. Place each finished dumpling on a parchment-lined tray so they don't stick. Repeat until all your filling is used up.

3. It's time to cook! Heat the neutral oil in a large non-stick skillet or frying pan over medium-high heat. You'll know the oil is ready when it shimmers slightly. Carefully arrange the dumplings in a single layer in the pan, flat-side down. Be sure not to overcrowd them; cook in batches if you need to. Let them fry, undisturbed, for about 2-3 minutes. The goal is to get a deep, golden-brown, crispy crust on the bottom. Go on, take a little peek—it's so satisfying to see that color develop.

4 This is the final step that makes them so special. Once the bottoms are perfectly golden, carefully pour the 1/2 cup of water into the hot skillet. It will sizzle and steam up immediately, so be prepared! Place a lid on the skillet right away to trap all that steam. Reduce the heat to medium and let the dumplings steam for about 6-8 minutes. The steam will cook the chicken filling through and make the tops of the wrappers tender and chewy. Once the water has evaporated, remove the lid and serve your beautiful dumplings immediately with your favorite dipping sauce.

Nutrition per serving

280 kcal	18 g	25 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- For the crispiest bottoms, make sure your pan is nice and hot before adding the dumplings. A hot pan is key to a good sear.
- If you have leftover dumplings, you can store them in an airtight container in the fridge for up to 3 days. Reheat them in a lightly oiled pan to bring back that crispy bottom.
- Feel free to add other finely chopped vegetables to the filling! Water chestnuts would add a wonderful crunch, or shiitake mushrooms for a deeper umami flavor.