

# One Pan Dumpling Dinner

## *Ingredients*

2	t	garlic, minced and fresh
1	t	ginger, minced and fresh
3	T	soy sauce
1	T	Rice wine vinegar
2	t	sesame oil, toasted
2	T	Curry paste, red
½	C	coconut milk/cream, full fat
½	C	water
5	C	Bok Choy, chopped
20		frozen chicken, pork, or vegetable dumplings
3	T	chopped Cilantro
¼	C	green onion, thinly sliced
2	t	sesame seeds, toasted
		Chili crunch oil (optional)

## *Directions*

1. Preheat oven to 375° F
2. Stir together garlic, ginger, soy sauce, rice vinegar, sesame oil, curry paste, coconut milk, water in a casserole dish until well combined. Add Bok Choy and toss lightly. Top with dumplings and cover casserole with foil.
3. Bake until dumplings are heated through the center, about 25 minutes.
4. Divide dumplings and bok choy among serving plates and top with sauce from the pan. Top evenly with cilantro, green onions, sesame seeds, and drizzle with chili crunch oil.