**Cooking Instructions:**

**\* Do Not Boil \***

**\* Not compatible with Induction Stove\***

**Pan fry:**

1. Heat **Non-Stick Pan** at Medium/ High

2. Add 1 tablespoon Oil

3. Add frozen dumplings

4. Brown bottom of dumplings

5. Add 1/2 cup cold water

6. Cover for 4- 6 minutes

7. Turn dumplings, fry to desired crispiness and serve

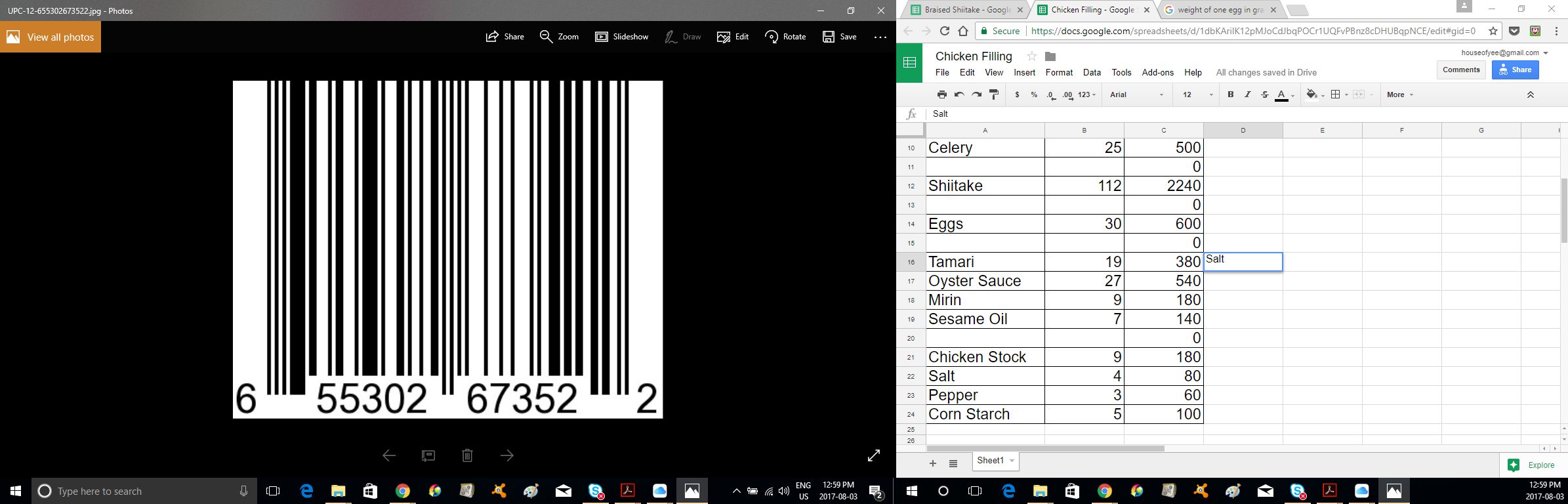
**Ingredients:**

**Filling:** Chicken, Cabbage, Braised Shiitake (Shiitake, Ginger, Garlic, Mirin (Water, corn syrup, alcohol, rice, salt), Tamari (Water, Soy Beans, Salt, Sugar), Sesame oil), Eggs, Shallots, Oyster Sauce (Water, Sugar, Salt, Oyster Extractives (oyster, Water, Salt), Corn Starch, Caramel Color), Tamari, Garlic, Mirin, Mushroom Stock, Sesame Oil, Corn Starch, Salt, Pepper

**Wrapper:** Rice Flour, Tapioca Flour, Xantham Gum

**Dumpling Sauce:** Tamari, Rice Vinegar, Sesame Oil, Sugar, Water

**Contains: Egg, Soy, Corn**



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Manufactured in a Gluten Free dedicated facility.