**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

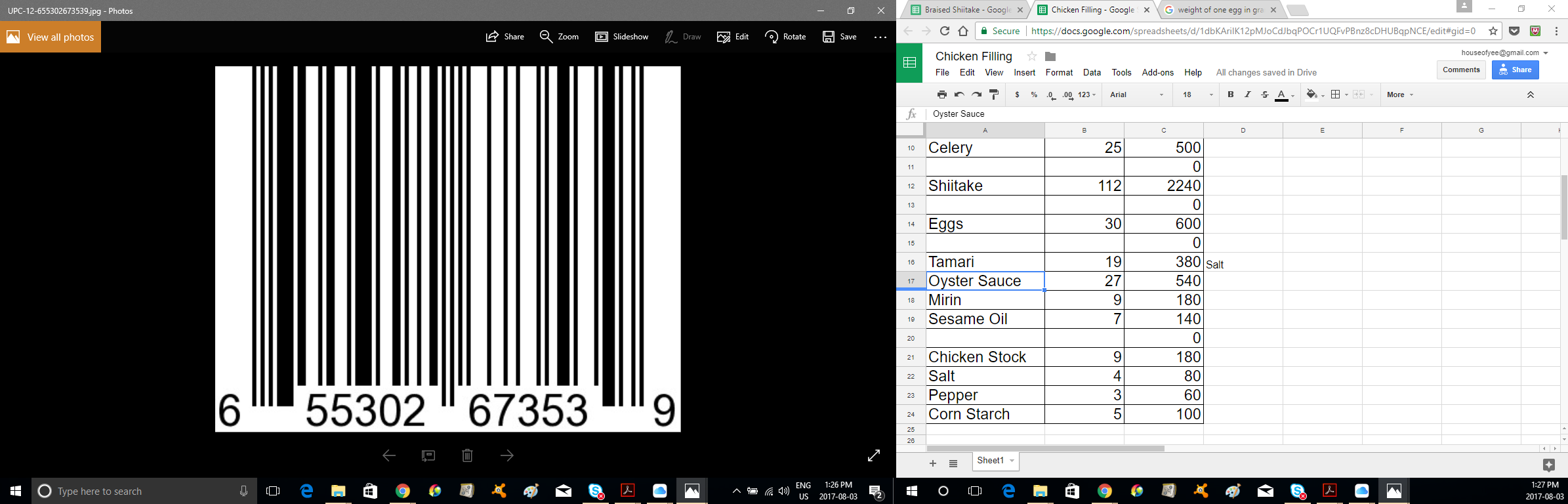
**Ingredients:**

**Filling:** Pork, Cabbage, Braised Shiitake (Shiitake, Ginger, Garlic, Mirin (Water, corn syrup, alcohol, rice, salt, Tamari (wWater, Soy Beans, Salt, Sugar), Sesame oil) , Cabbage, 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, Glutinous Rice Flour, Xantham Gum

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

**Contains: Soy, Corn, Egg**



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Manufactured in a Gluten Free dedicated facility.