

Crispy Tako and Kimchee Gyoza with Ko choo Jung Aioli, Micro Green Salad & Sesame Ponzu Dressing

PREP TIME

30
minutes

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COOK TIME

10
minutes

INGREDIENTS

Crispy Tako and Kimchee Gyoza

12 pcs potsticker wrappers
4 oz pre made kimchee
6 oz thin slice tako
1 egg
Corn starch
Water

Ko Choo Jung Aioli

8 oz mayonnaise
1/2 tsp paprika
1/2 tsp Ko Choo Jung Sauce

Sesame Ponzu Dressing

1 tsp sesame oil
3 tsp aloha shoyu
1 tsp rice vinegar
1/2 tsp honey

DIRECTIONS

On a cutting board, place a sheet of potsticker wrapper. Add tako and kimchee in center of wrapper, egg wash and seal wrapper in a half moon and set aside.

Coat a non stick pan with oil then place gyoza in and sear until crispy. Add 2 oz water and place cover on. Let simmer until wrappers are cooked, add corn starch or slurry, add 1 tsp oil and cook until crispy. Place all ingredients for aioli into a mixing bowl and mix well.

Place all ingredients for dressing in a mixing bowl and mix well

YIELD

2
servings