**Vegetarian Dumplings**

**makes 30**

**Ingredients;**

 1 teaspoon vegetable oil

3 garlic cloves, crushed

2 green onions, thinly sliced

1 1/2 cups finely shredded Chinese cabbage

1 small carrot, peeled, grated

50g shiitake mushrooms, finely chopped

1/2 x 225g can bamboo shoots, chopped

1 tablespoon soy sauce

30 (275g packet) gow gee wrappers

**Method;**

Heat oil in a frying pan over medium heat. Add garlic, onion, Chinese cabbage, carrot and mushroom. Cook, stirring, for 5 to 6 minutes or until cabbage has wilted. Remove from heat. Stir in bamboo shoots and soy sauce. Cool for 10 minutes.

Place wrappers on a flat surface. Spoon 2 teaspoons cabbage mixture on 1 half of each wrapper. Brush edges with cold water. Fold over to enclose filling. Press edges together to seal. Place on a tray lined with baking paper.

Cook dumplings in boiling water, in batches, for 15 minutes or until tender and cooked through.

Happy eating 