

Homemade Shrimp and Veggie Dumplings - Light, Flavorful & Steamed to Perfection

Shrimp and Vegetable Dumplings (Light, Juicy & Better Than Takeout)



TIME
10 min

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INGREDIENTS

For the Filling:

$\frac{1}{2}$ lb raw shrimp, shelled and finely chopped

$\frac{1}{2}$ cup cabbage, finely chopped

2 green onions, chopped

... cup finely chopped broccoli florets

... cup finely chopped carrot

1 egg

1 teaspoon cornstarch

1 tablespoon vegetable oil

1 tablespoon soy sauce

Salt and pepper to taste

For the Wrappers:

Small wonton wrappers

DIRECTIONS

1. Prepare the Filling: In a medium bowl, combine chopped shrimp, cabbage, green onions, broccoli, carrot, egg, cornstarch, vegetable oil, soy sauce, salt, and pepper.
2. Mix until everything is evenly incorporated. The mixture should feel slightly sticky-this helps bind the filling.
3. Prepare the Steamer: Bring water to a boil in your steamer.
4. Line the steamer basket with:
5. Lettuce leaves
6. Cabbage leaves
7. Or lightly oil the basket
8. This prevents sticking and keeps cleanup easy.
9. Assemble the Dumplings: Lay a wonton wrapper flat.
10. Moisten the edges lightly with water.
11. Place about 1 teaspoon of filling in the center.
12. Fold in half to create a half-moon shape.
13. Press firmly along the edges to seal.
14. Repeat until all filling is used.
15. Pro : Tip: Keep wrappers covered with a damp towel while assembling to prevent drying out.
16. Steam the Dumplings: Place dumplings in the steamer basket without touching.
17. Steam for 10 minutes, or until:
18. Wrappers turn translucent
19. Shrimp is fully cooked
20. Filling feels firm to the touch

21. Remove carefully and serve immediately.

SWAPS & NOTES

Shrimp: Make sure it's finely chopped, not pureed.

Broccoli: Finely mince so it cooks quickly during steaming.

Cabbage: Napa cabbage works beautifully, but green cabbage is perfect too.

Carrots: Pre-shredded carrots save time-just chop them smaller.

TIPS FOR SUCCESS

Press out excess air before sealing.

Keep dumplings spaced apart while steaming.

Chop vegetables finely so they cook evenly.

Steam in batches if necessary-crowding causes sticking.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/homemade-shrimp-and-veggie-dumplings-light-flavorful-steamed-to-perfection/>