

HOW TO COOK UPGRAIN® CHICKEN SHIITAKE GYOZAS

If gyozas are frozen, allow to thaw for a few minutes in room temperature before gently separating them.

COOKING INSTRUCTION

- 1/ Drizzle cooking oil in a pan. Once hot, gently place the gyozas into the pan.
- 2/Cook for 2-3 minutes, allowing the bottom to be slightly seared.
- 3/Then add just enough boiling water to cover gyozas ³/₄ , reduce heat to medium-low, and cover with a tight-fitting lid.
- 4/Steam until all of the water has evaporated. Remove the lid, and allow gyozas to cook until crisp.
- 5/Remove gyozas from the pan. Prepare a dipping sauce, cut chili and spring onions. Serve gyozas warm. Enjoy!



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