

Shrimp & Sardine Gyoza

Serves: 4

Gyoza Ingredients

- ½ pound fresh shrimp, peeled and deveined (cut into small pieces if needed)
- 1 can [Crown Prince Natural Brisling Sardines in Extra Virgin Olive Oil](#), drained
- 3 green onions, sliced
- 2 tbsp chopped cilantro
- 4 cloves garlic, minced
- 10 large shiitake mushrooms, stalks removed and diced
- 1 tbsp soy sauce
- salt and black pepper, to taste
- 1 package gyoza or dumpling wrappers
- sliced green onions and chopped cilantro, for garnish

Sauce Ingredients

- 1 bottle [Crown Prince Natural Clam Juice](#)
- ¼ cup soy sauce
- 1/8 cup mirin
- 1/8 cup ponzu
- 1 tbsp julienned ginger
- 1 tbsp sesame oil
- 2 tbsp garlic chili oil
- salt and black pepper, to taste



Directions

Combine all gyoza ingredients (except for wrappers and garnish) in a large mixing bowl and mix well. Fill each wrapper with about one tablespoon of filling. Wet the edges of the wrapper with water, fold in half enclosing the filling, and pinch to seal. Make sure edges are sealed tightly. Set aside and continue until all filling or wrappers have been used.

Bring a large pot of water to a boil and add gyoza. Gyoza will float when they are done. Do not over crowd the pot.

In a large sauté pan combine all sauce ingredients and heat over low heat.

Remove cooked gyoza from boiling water and add to sauté pan with sauce. Stir to coat the gyoza with sauce and plate to serve. Pour remaining sauce over gyoza and garnish with sliced green onions and chopped cilantro. Drizzle with more sesame oil or garlic chili oil if desired.