

Egg Skirt Dumplings



Preparation time: 13 mins

Serves: 2 people

User Rating: ★★★★★

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Apparently this dish made waves as a Taiwanese street food snack, either way it's a great way to add protein and is ready in less than 15 minutes, all in one pan.

By Camellia Ling Aebischer



Ingredients

- 2 eggs
- 12 frozen dumplings of choice
- Soy sauce, chilli oil, sliced spring onion and toasted sesame seeds, to serve

Method

1. Whisk eggs and set aside.
2. Place a medium-large frying pan over medium-high heat. Add a little neutral oil and arrange your dumplings in a single layer.
3. Once they begin to sizzle, add ¼ cup of water and place a lid on the pan*. Cook for 3-4 minutes then remove the lid and let the remaining water evaporate, if any.

4. Pour the eggs between the dumplings and cook for another 3-4 minutes until set. If the top is still jiggly, pop the lid back on for another minute or two.
5. Slide onto a plate and top with soy sauce, chilli oil, spring onion and sesame seeds.

Notes

*Hint: If using a pan which doesn't have a lid, you can cover the pan with aluminium foil instead.