

 4 servings

 5 mins prep

 15 mins cooking





Easy Thai-Style Red Curry Dumpling Bake

INGREDIENTS

275g pkt The Spice Tailor Red Curry kit
1 cup chicken stock
1 bunch pak choy, roughly chopped
300g pkt Hong Kong Dim Sim Kitchen
Pork & Chive Dumplings (or similar)
1 tbs crispy chilli oil
2 tsp sesame seeds
¼ bunch coriander leaves picked

DIRECTIONS

1. Pre heat oven to 180 degrees Celcius fan forced. Add all ingredients from curry kit and stock to a deep ovenproof dish and whisk to combine
2. Top with pak choy. Add dumplings in a single layer. Bake in oven for 20 mins or until just cooked and lightly golden
3. Drizzle with chilli oil. Sprinkle with sesame seeds and serve

NOTES