



Airfryer Crispy Walnut Gyoza

Perfect for meatless Mondays, these crispy Asian spiced gyoza are filled with walnuts in place of meat. Cooking in an air fryer cuts the fat and gives them a delightfully crunchy texture.

INGREDIENTS

2 cups shredded or thinly sliced and chopped Napa cabbage

2 1/2 cups ground California walnuts

1/4 cup thinly sliced green onions

1 tablespoon minced garlic

1 tablespoon fresh minced ginger

1 tablespoon soy sauce

1 teaspoon black pepper

1 teaspoon sugar

1 teaspoons roasted sesame oil

40 round dumpling wrappers

Nonstick cooking spray

Sauce

1/2 cup rice vinegar

1/4 cup soy sauce

1 tablespoon toasted sesame oil

1 tablespoon thinly sliced green onion tops

Large pinch of sugar and red onion flakes

PREPARATION

Place cabbage on a microwave-safe plate and microwave on HIGH for 1 minute, 15 seconds; pat out excess moisture with paper towels.

Place in a large bowl with walnuts, green onions, garlic, ginger, soy sauce, pepper, sugar and sesame oil. Mix well with your hands.

Working with 4 dumpling wrappers at a time, spoon 2 teaspoons filling into the center of each. Dip your finger in water and moisten the edges of each wrapper. Fold in half and press edges to seal, then crimp decoratively by making 6 to 7 small pleats around the edge. Repeat with remaining filling and wrappers.

Preheat air fryer to 375°F and coat each dumpling with cooking spray liberally on both sides. Working in batches, place in a single layer in air fryer and cook for 5 to 6 minutes or until golden brown and crisp, turning halfway through if necessary.

Stir together all sauce ingredients in a medium bowl and serve with warm dumplings.