

## Stewed Egg Dumplings with Vegetable Recipe

**Ingredients:** Serves 4

150g ground pork  
1 stalk scallion  
5 eggs  
400g Chinese cabbage  
2 bundles mung bean threads

**Seasonings A:**

1 teaspoon wine  
1 teaspoon soy sauce  
a pinch of salt  
½ tablespoon water  
1 teaspoon cornstarch

**Seasonings B:**

a pinch of salt  
1 teaspoon cornstarch  
2 tablespoons water

**Seasonings C:**

2 tablespoons soy sauce  
a pinch of salt  
1 cup soup stock or water

**Method:**

Chop the pork and scallion. Place in a large bowl. Add seasonings A, mix well. Beat the egg with seasonings B until smooth, sift once. Turn the heat down to low after the wok is hot. Brush some oil in the center of the wok and pour in 1 tablespoon beaten egg mixture. Slowly swirl the wok and form a small thin elliptical-shaped egg sheet. Place ½ tablespoon of the meat mixture on egg sheet. Fold the egg sheet in half and press it slightly to seal the egg dumpling. Fry it over low heat for 10 seconds on one side and 5 more seconds on the other side. Repeat the procedures to make more egg dumplings. Trim and cut Chinese cabbage to 3x5cm. Soak mung bean threads to soft. Stir-fry Chinese cabbage with 2 tablespoons of oil until soft. Add seasonings C and then place egg dumplings on cabbage. Simmer for about 12 minutes. Add soaked bean threads. Cook for 2 minutes until the liquid is almost absorbed. Serve.