

# 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.

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## 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  $\frac{1}{4}$  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.