

Dim Sum



Ingredients

Filling:

- 24 savoy cabbage leaves, washed and softened until bendable in boiling water
- 1 lb ground organic/free range chicken
- 2 Tbsp thinly sliced scallions
- 2 cloves garlic, pressed or minced
- ½ tsp grated fresh ginger
- 1 tsp kosher salt
- 1 tsp toasted sesame oil

Sauce:

- ¼ cup coconut aminos (or soy sauce + 1 Tbsp honey)
- Juice of 1 large lime
- 1 small garlic clove, pressed or minced
- 1 tsp grated fresh ginger
- Optional: Splash to taste of hot chili sesame oil

Directions

From the thick end of the cabbage leaf, fill with 1-2 tablespoons of meat filling mixture (depending on size of cabbage leaf). Tuck in sides and roll to rest on the seam. Fill a steamer pot with water. Line the steamer basket with rolled dim sum. Cover and cook at medium temperature for about 20 minutes. To serve, place dim sum in a shallow bowl, spoon a few tablespoons of sauce and garnish with freshly chopped cilantro, roasted cashews and extra scallions.

Based on Dim Sum from Gwyneth Paltrow's *The Clean Plate*