



Red Curry Dumpling Bake

Recipe by Kate Caire



Serves 4



Prep: 5-10 minutes

Cook: 25-30 minutes

INGREDIENTS

- 400ml tinned coconut milk
- 2–3 tablespoons Thai red curry paste, to taste
- 1 tablespoon soy sauce
- 1 tablespoon honey
- 1 tablespoon lime juice or rice vinegar
- 1 teaspoon sesame oil
- 2 cloves garlic, minced
- 1 teaspoon fresh ginger, finely grated
- 18–20 frozen dumplings, such as chicken, pork, prawn, vegetable, gyoza, or potstickers
- 2 cups chopped baby bok choy, spinach, broccoli florets, or mixed quick-cooking vegetables
- To serve: chilli oil or chilli crisp, sliced spring onion, coriander, sesame seeds, and lime wedges

NOTES

- Make it milder: Start with 1 tablespoon curry paste, then add more after tasting the sauce.
- Add more vegetables: Try zucchini, mushrooms, capsicum, snow peas or baby corn.

DIRECTIONS

1. Preheat the oven to 220°C, or 200°C fan-forced.
2. In a medium ovenproof baking dish, whisk together the coconut milk, red curry paste, soy sauce, honey, lime juice or rice vinegar, sesame oil, garlic, and ginger until smooth.
3. Add the vegetables and stir to coat them in the sauce.
4. Nestle the frozen dumplings into the sauce in a single layer, leaving the tops slightly visible. Spoon a little sauce over the dumplings.
5. Cover and bake for 20 minutes.
6. Remove the foil/lid and bake for another 5–10 minutes, or until the dumplings are cooked through, the sauce is bubbling, and the tops are lightly golden.
7. Finish with chilli oil or chilli crisp, spring onion, coriander, sesame seeds, and a squeeze of lime. Serve hot with rice or noodles.



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