

# Steamed Shrimp Vegheet Dumplings

**Makes 8 pieces**

## Ingredients

1 sheet carrot vegheet  
1 sheet spinach vegheet  
8 large sheets dumpling skin  
50g ground chicken  
80g chopped, peeled shrimp  
½ cup minced leek  
1 tsp cooking liquor  
Salt and pepper for seasoning  
1 tsp light soy sauce  
½ tsp ginger  
1 tsp starch  
Ponzu sauce for dipping

1. In a bowl, mix the chicken, shrimp, leek, ginger, starch, and cooking liquor. Season with salt and pepper.
2. Cut each vegheet sheet into 4 squares.
3. Cut each vegheet square into a circle smaller than the dumpling skin.
4. Place the ingredients in the centre of the vegheet.
5. Wrap the ingredients with the dumpling skin.
6. Steam the wrapped dumplings for 8-10 minutes in a steamer.
7. Arranged steamed vegito dumplings on a plate and serve with ponzu sauce.

Adapted from <https://cookpad.com/recipe/5586659>



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**TIP** To enhance the shrimp texture a little, try to sprinkle them with salt and potato starch (additional), rub lightly, wash with water, and drain with a paper towel.