

MEALTIME HELPER

MAKING MEALTIME EASY

Smashed Pork Dumpling Tacos - Recipe

Prep time: 15 minutes

Cook time: 12–15 minutes

Total time: 27–30 minutes

Servings: 4 (about 8 tacos)

Ingredients

- 16 pork dumplings (frozen or fresh; gyoza/potstickers work well)
- 2 tablespoons vegetable oil (or neutral oil)
- 8 small corn or flour tortillas (6–8 inch)
- 2 cups shredded cabbage or coleslaw mix
- 1/4 cup thinly sliced red onion (or scallions)
- 1/4 cup chopped cilantro
- 1 avocado, sliced (optional)
- 1 lime, cut into wedges

Sauce (mix together):

- 3 tablespoons mayonnaise or Japanese mayo (Kewpie)
- 1–2 teaspoons sriracha or chili garlic sauce (adjust to heat preference)
- 1 teaspoon soy sauce
- 1 teaspoon rice vinegar or lime juice

Quick pickled cucumber (optional):

- 1/2 cucumber, thinly sliced
- 2 tablespoons rice vinegar
- 1 teaspoon sugar, pinch of salt — mix and let sit 5–10 minutes

Garnish:

- Sesame seeds (toasted), additional sliced scallions, or extra cilantro

Directions

1. **Make the sauce and quick pickle (optional):** In a small bowl whisk together mayo, sriracha, soy sauce, and rice vinegar (or lime). In another small bowl, toss cucumber slices with rice vinegar, sugar, and a pinch of salt; set both aside.
2. **Prepare tortillas and toppings:** Warm tortillas (wrap in a damp towel and microwave 20–30 seconds or warm in a dry skillet). Arrange shredded cabbage, red onion/scallions, cilantro, avocado, and pickled cucumber near the stove for assembly.
3. **Pan-fry the dumplings:** Heat a large nonstick skillet over medium-high heat and add 1 tablespoon oil. Place half the dumplings flat side down in a single layer (don't overcrowd). Fry undisturbed 2–3 minutes until the bottoms are golden brown.
4. **Steam then crisp (classic potsticker method):** Carefully add 2–3 tablespoons water to the pan, cover immediately, and let steam 2–3 minutes until the dumpling wrappers are cooked through and the water has mostly evaporated. Remove the lid.
5. **Smash for crispiness:** Press the dumplings gently with a spatula to flatten/smash them into a wider, thinner crisp (about 1/4–1/2 inch thick). Add a bit more oil if needed and cook 1–2 minutes more to crisp the pressed surface. Transfer to a plate and repeat steps 3–5 with remaining dumplings.
6. **Assemble tacos:** Place one smashed dumpling (or half a large smashed dumpling) on each warm tortilla. Top with a small handful of shredded cabbage, a few slices of pickled cucumber, red onion/scallions, cilantro, and avocado if using. Drizzle with spicy mayo, squeeze lime over the top, and sprinkle sesame seeds.
7. **Serve immediately:** Eat while the dumpling is hot and crisp. Provide extra sauce and lime wedges on the side.

Tips & variations

- Oven or air-fryer finish: after steaming, place smashed dumplings in a 425°F (220°C) oven or air fryer 3–5 minutes to deepen crispiness.
- Swap pork dumplings for chicken, shrimp, or vegetable dumplings to suit dietary needs.
- For extra crunch, add fried shallots or crushed toasted peanuts (check for allergies).
- Make it saucier: toss smashed dumplings in a little reserved pan glaze made from soy + honey + chili before placing into tortillas.

Crispy edges, tender filling, and taco-style toppings — these are playful, messy, and totally worth the napkin.