

MEALTIME HELPER

MAKING MEALTIME EASY

Smashed Pork Dumpling Tacos - Shopping List

- **Frozen / Prepared**
 - 16 pork dumplings (gyoza / potstickers) — or chicken/shrimp/veggie dumplings
- **Tortillas & Wraps**
 - 8 small corn or flour tortillas (6–8 inch)
- **Produce**
 - 2 cups shredded cabbage or 1 bag coleslaw mix
 - 1/4 cup red onion or 3–4 scallions (use scallions if preferred)
 - 1/4 cup fresh cilantro
 - 1 avocado (optional)
 - 1 lime
 - 1/2 cucumber (for quick pickle, optional)
- **Sauces & Condiments**
 - Mayonnaise or Japanese mayo (Kewpie) — ~3 tbsp
 - Sriracha or chili garlic sauce — 1–2 tsp (adjust heat)
 - Soy sauce — 1 tsp (plus extra if desired)
 - Rice vinegar — small bottle (used in sauce and quick pickle)
 - Sugar (small amount for quick pickle)
 - Optional: honey (if making pan glaze)
- **Oils & Cooking**
 - Vegetable or neutral oil for frying (e.g., canola) — a few tbsp
- **Garnish / Extras**
 - Sesame seeds (toasted)
 - Extra scallions (for garnish)
 - Optional: fried shallots or roasted peanuts (for crunch; check allergies)

Notes:

- If you want pan-glaze: add soy + honey + chili (small amounts).
- Quantities are for ~8 tacos; adjust up/down for more servings.