

Smash Dumpling Tacos



Ingredients

- 12 mini flour tortillas
- 500g minced pork
- 3 cloves garlic, finely chopped
- 1 tbsp ginger, grated
- 1/2 cup soy sauce
- 3 tsp sesame oil
- 3 tbsp Chinese cooking wine
- 1/4 green cabbage or wombok, very finely shredded
- 3 spring onions, finely sliced
- 1 tsp brown sugar
- 1 tbsp hot water
- 1 tbsp sesame seeds

Directions

- Step 1 – In a large bowl combine the pork with one third each of the garlic, ginger, soy sauce, sesame oil and Chinese cooking wine. Mix well and set aside for at least one hour.
- Step 2 – In a separate bowl combine the cabbage with half the spring onions and another one third of the garlic, ginger, soy sauce, sesame oil and Chinese cooking wine. Mix well and set aside.
- Step 3 – Make the dipping sauce by combining the remaining garlic, ginger, soy sauce, sesame oil, Chinese cooking wine and spring onions, plus the brown sugar and hot water in a small bowl. Set aside.
- Step 4 – Divide the pork mixture into 12 even meatballs.



Step 5 – Heat the BBQ to medium – high heat (200 - 220°C) and prepare for direct cooking with a hotplate or BBQ safe frying pan. Cast iron works best for this recipe.

Step 6 – Once the hotplate or pan has reached temperature, heat a little olive oil or peanut oil and then add the cabbage mixture and stir fry quickly until the cabbage softens, approximately 5 minutes.

Remove the cabbage mixture from the BBQ, cover tightly with foil to keep warm and set aside.

Step 7 – In batches, place the meatballs onto the hotplate or pan and place a tortilla on top. Using a spatula, press down to smash the meatball until it is approximately 5mm thick. Cook for 5 minutes or until starting to brown, then flip each tortilla and toast for 2 minutes. Remove the tortillas from the BBQ, keep warm and cook the remaining batches.

Step 8 – To serve, top each taco with a little of the cabbage mixture, sprinkle with sesame seeds, fold in half and serve with the dipping sauce.

