**Vegan Sesame Tofu Dumplings**

**Ingredients:**

1/2 a block extra firm tofu

7 ml sesame oil

1 clove garlic, chopped

20 ml soy sauce

7 ml rice wine vinegar

7 ml honey/agave nectar

7 ml sesame seeds (half black half white)

1.5 green onions

6-8 vegan dumpling wrappers

**Instructions:**

1. Press the tofu, lay the block on paper towels, place more paper towels on top and put something heavy on top of that. Press for at least 15 minutes. The longer the better.
2. Once a lot of the water has been pressed out of the tofu, heat a wok or non-stick pan to medium high.
3. Add the sesame oil, the chopped garlic, then crumble the tofu in the pan. Try and get it very fine, but once it is in the pan you can smash it with a wooden spoon.
4. Stir fry the tofu for about 3-4 minutes until it starts to get firm and is beginning to get brown. Now add the soy sauce, rice wine vinegar and agave/honey. Stir to combine and continue to stir fry until the liquid is absorbed, another minute or two.
5. Now stir in the sesame seeds and green onions. Taste and adjust the seasoning. You can add a little bit more of any of the seasoning if needed. Remove from heat.
6. Then, let the filling cool long enough to be handled. Now fill the dumpling wrappers.
7. If you are using squares, lay in a diamond shape. Place just a teaspoon or two of filling in the center (you don’t want to overfill them), then dip your fingers in the water and wet all of the edges. Now fold together into a triangle, point to point, press to seal. You can leave them like this or crimp the edges, whatever your preference is.
8. Make as many as to use up the filling. Then steam, add a little water to the bottom of the steamer and bring to a boil, add the dumplings to the basket part and cover, they take about 7-8 minutes to steam. You can serve them like that, or steam and then brown for a minute or two in a pan with some oil.
9. Serve immediately with dipping sauce.

Recipe Notes:

If you don’t have a steamer, a veggie steamer will work, or a colander over a pot with a little boiling water will work.

**DIPPING SAUCE:**

* 30 ml low sodium soy sauce
* 10 ml sambal oelek (or more to taste)
* 2 ml toasted sesame oil

Combine all together and put into a small serving dish to have with your dumplings.