one-pan coconut curry dumpling bake



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SUPERGREENS!

a one-pan meal that is full of flavor, and easy to adapt to your favorite veggie dumplings.

simply mix it up, bake until bubbling, and serve with fresh toppings—this easy peasy recipe is just as amazing over warm rice, alongside noodles or all by itself.

ingredients

1 clamshell **organicgirl SUPERGREENS!**
1 can (13.5 oz) full-fat coconut milk
~20 vegetable dumplings
1–2 tablespoons red curry paste (depending on desired spice level)
¼ cup teriyaki sauce
2 green onions, sliced
3 tablespoons chopped peanuts
2 teaspoons chili crunch oil, for topping (optional)

directions

1. preheat your oven to 375°F.
2. in a 9×13 baking dish, add the coconut milk, red curry paste, and teriyaki sauce. whisk or stir directly in the dish until smooth.
3. add the organicgirl SUPERGREENS! and gently toss to coat in the sauce.
4. arrange the vegetable dumplings on top in an even layer.
5. bake for 20–25 minutes, until the dumplings are heated through and the sauce is bubbling.
6. remove from oven and top with sliced green onions and chopped peanuts.
7. drizzle with chili crunch oil if desired and serve warm over rice.