






Quick Gyoza Dipping Sauce

A vibrant and flavorful dipping sauce that elevates any gyoza or dumpling experience. Simple to make and bursting with umami and a touch of spice, this sauce is perfect for a quick weeknight meal or a special occasion.

 Appetizer

 Sauce

 Side Dish

 Prep Time	 Cook Time	 Servings
5 Minutes	0 Minutes	One Person
 Difficulty	 Diet	 Ingredients
Easy	N/A	7

Directions

- In a small bowl, combine soy sauce, rice vinegar, sesame oil, and sugar. Stir until the sugar is dissolved.
- Add chili flakes, spring onions, and minced garlic to the bowl. Stir to combine.
- Let the sauce sit for a few minutes to allow the flavors to meld together. Serve with freshly cooked gyoza or dumplings.

Ingredients

Name	Measurement	Quantity	Notes
Rice vinegar	Tablespoons	1	
Sugar	Teaspoons	0.5	
Sesame oil	Teaspoons	1	
Garlic	Other	1	minced or very finely chopped
Soy sauce	Tablespoons	4	
Chili flakes	Teaspoons	0.5	
Spring onion	Tablespoons	1	thinly sliced