



DUMPLING DAUGHTER

During my childhood, the best part of my day was arriving home to a hot snack. My favorites were always dumplings and buns. Today, I make them as a meal for my kids, a comfort food for me and an experience for my friends and family. Please cook them with the same love and care for your family, and you will be rewarded!

– Nadia Liu Spellman

Praised as one of the best Chinese restaurants in Boston, Dumpling Daughter serves Nadia's favorite Chinese homestyle fare since 2014.



For a true Dumpling Daughter™ experience, try our family's famous Secret Sauce.

Learn more at DumplingDaughter.com

[dumplingdaughter](https://www.facebook.com/dumplingdaughter)
 [@dumplingdaughter](https://www.instagram.com/dumplingdaughter)



BEST IF USED BY:



Nutrition Facts

3 Servings per container
Serving size 4 dumplings (94g)

Amount Per Serving **Calories 160**

	% Daily Value*
Total Fat 3g	4%
Saturated Fat 1g	5%
Trans Fat 0g	
Polyunsaturated Fat 0g	
Cholesterol 15mg	5%
Sodium 280mg	12%
Total Carbohydrate 21g	8%
Dietary Fiber 3g	11%
Total Sugars <1g	
Includes 0g Added Sugars	0%
Protein 8g	
Vitamin D 0.1mcg	0%
Calcium 30mg	2%
Iron 1.9mg	10%
Potassium 110mg	2%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: Enriched Wheat Flour (Wheat, Malted Barley, Niacin, Iron, Thiamine Mononitrate), Water, Pork, Chinese Chive, Rice Flour (Glutinous Rice, Water), Soy Sauce (Water, Soybeans, Wheat, Salt), Ginger, Onion Oil (Soybean Oil, Onion, Shallots), Salt, Chicken Bouillon (Salt, Corn Starch, Yeast Extract, Onion Powder, Sugar, Palm Oil, Chicken Stock (Dried Carrots, Dried Parsley, Spices, Garlic Powder, Turmeric).

CONTAINS WHEAT AND SOY INGREDIENTS.

DISTRIBUTED BY:
DiDi Consumer Goods, LLC
Weston, MA 02493

Cooking Instructions

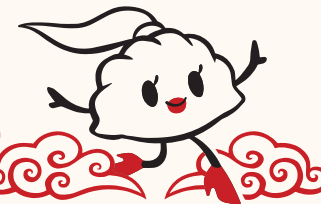


1. On high heat, bring 6 cups of water to a rapid boil.
2. Carefully drop 8–12 dumplings in the water and stir. Bring water back to a boil.
3. Once boiling, add 2 cups of cold water and bring the water back to a rapid boil.
4. Once at a rapid boil, turn the heat to medium and continue cooking for about 6 minutes or until internal temperature reaches 165° F. Remove with a slotted spoon.
5. Optional step for pan-seared style: Heat 3 tablespoons of vegetable oil in a non-stick skillet. Sear on one side until golden brown or until internal temperature reaches 165° F, remove and enjoy!



Scan Code For Our How To Cook Video

DUMPLING DAUGHTER



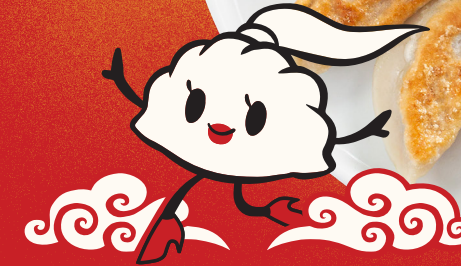
Pork & Chive
DUMPLINGS

DUMPLING DAUGHTER

All Natural
Pork & Chive
DUMPLINGS

家庭传统
A FAMILY TRADITION

No Milk, Egg, Nuts, or Sesame
NET WT 9.75 OZ (276g)



Keep Frozen
Not Fully Cooked

DUMPLING DAUGHTER

12
DUMPLINGS



4. Keep hot foods hot. Refrigerate leftovers immediately or discard.
3. Cook thoroughly until internal temperature reaches 165° F.

SAFE HANDLING INSTRUCTIONS:

1. Keep frozen until preparation.
2. Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.