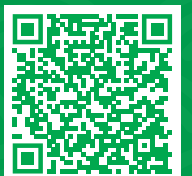




DUMPLING SERVING GUIDE

For additional
information, visit
Schwan's Food
Service Website:





60588 CHEF ONE® Edamame Dumpling



60583 CHEF ONE® Chicken Lemongrass Potsticker

CHEF ONE® Prep Instructions:



PAN FRY

1. Heat a large nonstick skillet pan over high heat then add 2oz of water to coat
2. Add 12-14 frozen dumplings then cover and cook for 2-3 minutes or until most water is absorbed
3. Reduce heat to medium, then add ½ oz of oil
4. Cover and let simmer for approximately 3-4 minutes or until golden brown



STEAM

1. Pre-heat steamer
2. Lightly coat a 2" full-size hotel pan with cooking oil spray
3. Arrange and space apart 20-24 frozen dumplings into pan without touching
4. Steam dumplings uncovered for 8 minutes or until cooked through



DEEP FRY

1. Pre-heat oil to 350°F
2. Place 12-14 frozen dumplings into a fryer basket
3. Fry for 4-5 minutes or until golden brown, periodically shaking baskets during cook time to prevent dumplings from sticking together



BOIL

1. Add frozen dumplings into boiling water
2. Cover and boil over high heat 3 minutes or until dumplings float on top
3. Reduce heat and simmer 2 minutes
4. For use in soup, remove prepared dumplings and place in a bowl with broth and other desired ingredients

FOR FOOD SAFETY AND QUALITY HEAT BEFORE EATING TO AN INTERNAL TEMPERATURE OF 165 °F
Heating time may vary due to equipment variances. Refrigerate or discard any unused portion.



For a video walk-through, watch on YouTube.



CHEF ONE® Eating Occasions:

1. Shareable Appetizer
2. Entrée
3. Side
4. Snack/To-Go

SHAREABLE		ENTRÉE		SIDE		SNACK/TO-GO	
DUMPLING COUNT	MENU PRICE	DUMPLING COUNT	MENU PRICE	DUMPLING COUNT	MENU PRICE	DUMPLING COUNT	MENU PRICE
4 - 6	\$6 - \$12	6 - 8	\$9 - \$14	2 - 3	\$2 - \$4	3 - 4	\$4 - \$5
	FOOD COST*		FOOD COST*		FOOD COST*		FOOD COST*
	17% - 12%		17% - 14%		25% - 19%		19% - 20%

*Estimated food cost

DUMPLINGS ARE A GREAT FIT NO MATTER HOW YOU SERVE YOUR PATRONS



BUFFET



MAKE TO ORDER



CONVENIENCE



PLATED

SERVING MODELS

BUFFET

- Steam or deep fry to quickly make large batches
- Sauce in tray for longer hold time or provide sauce variety for consumer customization
- Easy to serve as a side or an entrée

CONVENIENCE

- Deep fry for immediate consumption
- Try steaming to increase hold time in a refrigerator
- For grab and go, consider including a packet or cup of sauce

MAKE TO ORDER

- Steam in large batches in advance and quickly finish for each customer order
- Serve as a side, entrée, or as part of an action station concept
- Add variety by offering multiple dumplings and sauces

PLATED

- Pan fry or steam to show off the dumpling's high quality filling
- Fit multiple menu parts by adjusting the serving size
- Expand menu offerings with multiple dumpling and sauce pairings





CREATE A DUMPLING BAR

- Excite customers with something new by featuring dumplings as the focus of a buffet or catering station
- Offer a variety of dumpling flavors to build an appetizer (4-6 pieces) or entrée (6-8 pieces)
- Customize the experience by offering multiple sauces and garnishes

**START WITH THESE GREAT PAIRING EXAMPLES OR MIX AND MATCH
DUMPLING FLAVORS AND SAUCES FOR ENDLESS VARIETY**

CHEF ONE®
**CHICKEN & VEGETABLE
DUMPLINGS**

SAUCE PAIRING
SWEET THAI CHILI SAUCE



CHEF ONE®
**PORK & VEGETABLE
DUMPLINGS**

SAUCE PAIRING
SZECHWAN THAI PEANUT BUTTER SAUCE



CHEF ONE®
**CHICKEN TERIYAKI
POTSTICKERS**

SAUCE PAIRING
TERIYAKI GINGER SAUCE



For details on sauce recommendations, scan this code to visit our walk-through sheet.

CHEF ONE®
**CHICKEN LEMONGRASS
POTSTICKERS**

SAUCE PAIRING
TERIYAKI GARLIC SAUCE



CHEF ONE®
**EDAMAME
DUMPLINGS**

SAUCE PAIRING
ORANGE ADOBO SAUCE



Sauce pairings do not depend on prep type!



For more information and recipe ideas,
call 1-888-554-7421 or visit [SchwansFoodService.com](https://www.SchwansFoodService.com)