DUMPLING SERVING GUIDE

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

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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

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

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

<table>
<thead>
<tr>
<th>SHAREABLE</th>
<th>ENTRÉE</th>
<th>SIDE</th>
<th>SNACK/TO-GO</th>
</tr>
</thead>
<tbody>
<tr>
<td>DUMPLING COUNT</td>
<td>MENU</td>
<td>FOOD COST*</td>
<td>DUMPLING COUNT</td>
</tr>
<tr>
<td>4 - 6</td>
<td>$6 - $12</td>
<td>17% - 12%</td>
<td>6 - 8</td>
</tr>
</tbody>
</table>

*Estimated food cost

MENU PRICE

PRICE

FOOD COST*
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

CHEF ONE®
CHICKEN LEMONGRASS POTSTICKERS
SAUCE PAIRING
TERIYAKI GARLIC SAUCE

CHEF ONE®
PORK & VEGETABLE DUMPLINGS
SAUCE PAIRING
ORANGE ADOBO SAUCE

CHEF ONE®
CHICKEN LEMONGRASS POTSTICKERS
SAUCE PAIRING
TERIYAKI GARLIC SAUCE

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

Sauce pairings do not depend on prep type!

For more information and recipe ideas, call 1-888-554-7421 or visit SchwansFoodService.com