



GABY DALKIN

EASY MANDU SAUCES



BIBIGO MANDU WITH A LIME GARLIC GINGER SCALLION DIPPING SAUCE

- 3 garlic cloves roughly chopped
- 3 TBSP fresh lime juice
- 3 TBSP thinly sliced scallions
- 2 TBSP soy sauce
- 1 TSP honey
- 1 1/2 TBSP olive oil

WHISK ALL THE INGREDIENTS TOGETHER AND SERVE ALONGSIDE BIBIGO MANDU.

BIBIGO MANDU WITH A KIMCHI VINAIGRETTE DIPPING SAUCE

- 2 TBSP rice wine vinegar
- 1 TBSP kimchi brine
- 1/4 C kimchi, drained and diced
- 2 TBSP soy sauce
- 2 TBSP toasted sesame oil
- 1/4 C canola oil
- 2 TBSP honey
- 2 cloves garlic, finely chopped
- 1 TBSP ginger, grated
- 2 TSP toasted sesame seeds

WHISK ALL THE INGREDIENTS TOGETHER AND SERVE ALONGSIDE BIBIGO MANDU.

BIBIGO MANDU WITH A GOTCHU, SOY AND GINGER DIPPING SAUCE

- 2 TBSP soy sauce
- 2 TSP sesame oil
- 1/4 C rice wine vinegar
- 4 cloves garlic finely chopped
- 2 TBSP ginger, finely grated
- 2 TBSP Bibigo GOTCHU Hot Sauce

WHISK ALL THE INGREDIENTS TOGETHER AND SERVE ALONGSIDE BIBIGO MANDU.





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EASY MANDU SIDES



BIBIGO MANDU WITH A KOREAN SPICY GREEN ONION SALAD

- 1 bunch green onions, rinsed, cleaned and thinly sliced
- 2 TBSP soy sauce
- 1 TSP honey or agave
- 1 TBSP sesame oil
- 1 TBSP sesame seeds
- 2 TSP Korean style chili powder
- 2 TSP rice vinegar
- 2 cloves garlic, finely minced

MIX THE GREEN ONION WITH THE REMAINING INGREDIENTS. SERVE ALONGSIDE BIBIGO MANDU.

BIBIGO MANDU WITH A NAPA CABBAGE SOY GINGER SLAW

FOR THE SLAW

- 1/2 head Napa cabbage
- 1/2 C purple cabbage
- 1 avocado, thinly sliced
- 3 Persian cucumbers, thinly sliced

COMBINE EVERYTHING IN A LARGE SERVING BOWL.

FOR THE DRESSING

- 1 1/2 TBSP miso paste
- 2 TBSP rice vinegar
- 1 1/4 TBSP honey
- 1 TBSP grated ginger
- 1 clove garlic, finely chopped
- 1 TBSP sesame oil
- 1 TBSP soy sauce
- 1 1/2 TSP lime juice
- 1 TSP toasted sesame seeds

COMBINE ALL INGREDIENTS IN A MASON JAR AND SHAKE. ADJUST SEASONING WITH SALT AND PEPPER. TOSS WITH THE SLAW AND SERVE ALONGSIDE BIBIGO MANDU.

