

# Potstickers



Makes about 2 dozen

## Ingredients

### *For the Filling*

- ½ pound ground pork or ground chicken
- 2 cups finely chopped green cabbage (Napa if you can find it)
- 1 cup scallions, super thinly sliced
- ½ cup crimini mushrooms, no caps, finely chopped
- 2 garlic cloves, minced
- ¼ cup cilantro, finely chopped
- 1 tablespoon grated fresh ginger
- 1 tablespoon dark sesame oil
- 1 tablespoon soy sauce
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground pepper

- 1 package round gyoza wrappers (or wonton wrappers cut in rounds)

- ¼ cup canola oil
- 1 cup water

### *For the Dipping Sauce*

- 2 tablespoons low-sodium soy sauce
- 1 tablespoon water
- 1 tablespoon brown sugar
- 1 tablespoon cilantro, chopped
- 1 tablespoon fresh lime juice
- 1 teaspoon fresh ginger, minced
- 1 teaspoon chili paste or chili oil
- 1 garlic clove, minced

## Steps

1. In a large bowl, mix pork (or chicken) with the cabbage, scallions, mushrooms, garlic, ginger, cilantro, soy sauce, sesame oil, salt and pepper.
2. Line a baking sheet pan with parchment paper. On a clean work surface, brush the edges of 4 wrappers (or use your finger) with water. Place about a tablespoon of the filling in the center of each wrapper. Bring the edges of the wrapper together over the filling. Press and pleat to seal. Lift each potsticker by the pleats and transfer to the baking sheet and press down lightly to flatten the bottom. Repeat this process with the remaining wrappers and filling.
3. In a large nonstick skillet, heat 2 tablespoons of canola oil until it starts to glisten. Arrange half of the potstickers in the skillet with the pleats facing up and cook over high heat until the bottoms are lightly browned (about 2 minutes). Carefully add ½ cup of water to the skillet and immediately cover and simmer until the filling is cooked through (about 5 minutes). Remove lid and cook uncovered until the water has evaporated and the potstickers are well browned at the bottom (about another minute). Transfer to a serving plate and repeat process with the remaining oil, water and potstickers. Serve warm with dipping sauce.
4. To make the dipping sauce whisk all the ingredients together.