

Potstickers



These are known as Chinese pan fried dumplings or just Chinese dumplings. They are delicious!

Equipment

Food processor (not essential)
 Wooden spoon
 Large bowl
 Chopping board
 Brush
 Pan (with lid)
 Measuring cups
 Measuring spoons

Ingredients:

- 200 grams chicken, turkey or pork mince
- 3 spring onions, finely chopped
- 1 teaspoon soy sauce
- Small handful of fresh chopped coriander
- 1 packet of round wonton wrappers
- 1 cup of cooked shredded cabbage (preferably wombok)
- Olive oil
- Chicken stock

What to do:

1. Combine chicken, onions, soy sauce and coriander (or put in a food processor for 10 seconds). Stir in cold cooked cabbage.
2. Place a wonton wrapper on a chopping board. Put 1 teaspoon of mixture in the middle. Spread out a little, but make sure you leave a border around the edge of the wrapper.
3. Brush around the edge of the wrapper with water.
4. Press the wrapper in half to form a semi-circle shape and press the edges of the wrapper firmly together with one finger. Repeat.
5. Heat a little oil in the base of a pan. When hot, add enough potstickers to cover base of pan and cook for 2-3 minutes. Add 1/3 cup of stock to the pan. Quickly cover with a lid and steam for 2-3 minutes.