

Potsticker Soup

Ingredients for potstickers:

- 6oz ground pork or chicken
- ½ cup cabbage, shredded
- 1 Tablespoon fresh minced ginger
- 4 green onions, sliced and separated
 - whites only for this step
- 1 Tablespoon of soy sauce
- 2 Tablespoons of water
- Wonton wrappers
- 1 egg, beaten
- 2 Tablespoons of oil
- 2 more Tablespoons of water

Ingredients for soup:

- 6 cups chicken broth/stock
- 3 cups cabbage, shredded
- 2 cups mushrooms, sliced
- 1 carrot, sliced into matchsticks
- ½ cup of peas, frozen
- 1 Tablespoon minced garlic
- 1 Tablespoon minced ginger
- 2 Tablespoons of soy sauce
- 1-2 teaspoons of sesame oil
- Salt and pepper to taste
- Green onion greens (reserved from potstickers) for garnish

Instructions:

Making potsticker filling in a blender:

Add ground meat, cabbage, ginger, green onion whites only, soy sauce, and 2 Tablespoons of water to the blender. Blend on high for 30 seconds, until the mixture is blended completely.

Making potsticker filling in a bowl:

Add ground meat, cabbage, ginger, green onion whites only, soy sauce, and 2 Tablespoons of water to a bowl. Mix until well combined (You may need to run your knife through the mixture on a cutting board in order to get it minced more finely, if you prefer that texture).

Lay wonton wrappers on a dry surface and using your finger or small brush, wet the edges of each wrapper with egg. Add a teaspoon of filling to the middle of each wrapper. Fold each wrapper over and seal by pinching the edges together. Alternatively, you can use the Pampered Chef Hand Pie & Pocket Maker to seal your potstickers.

To cook your potstickers, heat a large skillet over medium-high heat. Add the oil to the pan and heat until oil is shimmering. Add potstickers to the pan and cook for 2 minutes. Flip your potstickers over and cook for 1 minute before adding 2 Tablespoons of water, cover, and cook for 3 minutes to finish.

To make the soup:

Add chicken broth to a sauce pan and bring to a boil. Add the garlic, ginger, cabbage, mushrooms, carrots, and peas and cook for 5 minutes. Add in the soy sauce and sesame oil, then season with salt and pepper.

Add several potstickers to a bowl and ladle soup over the top.

Original recipe from SOUPS: <https://amzn.to/3BegDjl>