

Chicken Pot Stickers

Recipe By Erika Sabbagh



Cooking and Prep:  45
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Serves:  12

Contains:     

Preference: Meat

Difficulty: Medium

Occasion: Chanukah, Yom

Kippur

Source: Whisk by Ami

Magazine

Ingredients (16)

Soy Dipping Sauce

- 1/4 cup Gefen Soy Sauce
- 1 tablespoon rice vinegar
- 1 teaspoon Gefen Honey
- 1 scallion, thinly sliced
- 1/4 teaspoon sesame seeds

Wontons

- 1/2 cup shredded cabbage
- 1 teaspoon salt
- 1 pound ground chicken
- 3 scallions, diced
- 1 teaspoon toasted **Gefen Sesame Oil**
- 2 tablespoons parsley
- 1 tablespoon crushed garlic or 3 cubes **Gefen Frozen Garlic**
- pinch red pepper flakes
- 1 package (48) **Gefen Wonton Wrappers**
- 4 tablespoons vegetable oil
- chopped scallions, for garnish

Start Cooking

Prepare the Stickers

1. Prepare the dipping sauce: In a small bowl, add all ingredients and whisk to combine thoroughly. Set aside.
2. In a medium bowl, toss the cabbage with the salt. Let stand for 10 minutes. Wrap the cabbage in a paper towel and firmly squeeze out excess liquid.
3. Return the cabbage to the bowl and add the chicken, scallions, sesame oil, parsley, garlic, and red pepper flakes. Toss with a fork.
4. To make the wontons, work with one wrapper at a time, keeping the rest covered with a damp cloth to keep them from drying out. Place one rounded teaspoon of filling in the center of a wrapper. With dampened fingertips, moisten all the edges of the wrapper with water. Fold the wrapper over the filling to form a triangle, making sure the filling remains in the center. Press the edges firmly to seal.
- 5.

Transfer the wonton to a lightly greased plate and cover with a damp towel to keep moist. Repeat with the remaining wrappers and filling. The wontons may be frozen at this point.

6. In a large skillet with a lid, heat one tablespoon of the oil on medium-high. Place 12 filled wontons in the skillet and cook until lightly browned, about one minute per side. Carefully add half cup water (the oil may splatter), cover, and steam until the wontons are translucent, two to three minutes. Transfer cooked wontons to a plate and set aside.
7. Repeat step six, three times, until all remaining wontons are cooked.
8. Garnish the wontons with the scallions and serve immediately, with the soy dipping sauce on the side.

Variation:

After the wontons are prepared in step four, gently place them in boiling chicken soup. Once the wontons float to the surface, they are done. Ladle the soup and wontons into bowls and serve.