Chicken & Cabbage Potstickers

Yield: 44 potstickers  
Prep Time: 30 minutes  
Cook Time: 20 min.

Ingredients  
**Potstickers:**  
- 4 cups finely chopped green cabbage  
- 1/2 cup water  
- 1 tablespoon soy sauce  
- 2 cups of finely chopped cooked, chicken  
- 2/3 cup minced green onions  
- 1/2 cup fresh cilantro, chopped  
- 2 tablespoons minced fresh ginger  
- 1 teaspoon sesame oil  

**For the Dipping Sauce:**  
- 1/3 cup soy sauce  
- 3 tablespoons rice wine vinegar  
- 1 teaspoon sesame oil  
- 2 teaspoons chili sauce (or to taste)

Directions  
Make the potsticker dipping sauce; set aside.  
Boil the water and pour over the sliced cabbage to soften. Drain excess water from the cabbage and put into food processor.

2 egg whites  
2 garlic cloves, minced  
Salt and pepper, to taste  
Corn starch

**For the Dipping Sauce:**  
- 1/3 cup soy sauce  
- 3 tablespoons rice wine vinegar  
- 1 teaspoon sesame oil  
- 2 teaspoons chili sauce (or to taste)
Add ground chicken, cilantro, green onions, garlic, sesame oil, soy sauce, rice vinegar, and fresh ginger. Pulse mixer until thoroughly combined.

Spread out the potsticker wraps and scoop a small teaspoon full of filling onto the center of each wrap. Wet the top of each potsticker wrap with a baster brush dipped in water.

Fold the potsticker to make a moon shape and pinch shut with 4 to 5 pleats along the side. Really make sure they are sealed, so the filling doesn’t fall out.

Heat 1 tablespoon of oil in a pan. Once hot, potstickers and cook until the bottoms are golden brown. Add 1/3 cup of water and cover with a lid. Steam for 4 minutes.

Repeat with the remainder of potstickers. Remove from heat and serve with a dipping sauce.