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# Vegetable Potstickers

## Description

A quick and satisfying bite that's perfect for family dinners or weekend potlucks. These potstickers are fun to make together and filled with fresh, simple ingredients.

Total time: 30 min Yield: 4 servings

## Ingredients

oil (for sautéing)  
1 small onion (chopped)  
1 Tbsp garlic (chopped)  
1 cup mushrooms (chopped)  
1 cup cabbage (chopped)  
1/2 cup green onions (chopped)  
1 tsp sesame oil  
1 Tbsp hoisin sauce  
salt & pepper (to taste)  
16 to 24 won ton wrappers  
water (for sealing)  
ponzu sauce (for serving)

Prep Time: 15 min Cooking Time: 15 min Total Time: 30 min

## Instructions

In a large sauté pan, heat oil over medium heat. Add onion, garlic, mushrooms, cabbage and cook until softened. Stir in green onions, sesame oil and hoisin sauce. Season with salt and pepper. Drain excess liquid. Cool mixture. Place a teaspoon of filling in the center of each wonton wrapper. Moisten edges with water, fold and press to seal. Refrigerate until ready to cook. Bring a pot of water to a boil. Blanch potstickers in boiling water for 30 seconds, then pat dry. In a large non-stick pan, heat oil over medium-high heat. Fry potstickers until golden brown. Serve with ponzu sauce or your favorite dipping sauce.

## Recipe brought to you by:

Chef Maka Kwon