

# Veggie Potstickers

Bialik College Kitchen Garden Program



## Ingredients:

- 2 cups shredded red cabbage
- 2 cups shredded green cabbage
- 1 cup diced carrots
- ½ cup thinly sliced leeks
- 1 tablespoon soy sauce
- ½ tablespoon rice wine vinegar
- 1 ½ tablespoons cornstarch
- 2 tablespoons water
- 36 wonton wrappers
- 1 tablespoon oil
- ½ cup water

## Equipment:

- metric measuring spoons/cups
- medium frying pan
- small bowl
- whisk
- large frying pan with lid

## Method:

1. In a medium frying pan, drizzle some oil and cook leeks on a medium heat till softened.
2. Add the cabbages and carrots to the pan and saute until slightly browned.
3. In a separate small bowl whisk together soy sauce and rice wine and 1 tablespoon of cornstarch until cornstarch is dissolved. Pour over cabbage mixture and stir until well combined.
4. In another bowl, combine water and remaining ½ tablespoon of cornstarch. Working with one skin at a time, place about 1 tablespoon of filling in the middle.
5. Dip your finger in the water/cornstarch mixture and run it along the entire edge of the wrapper. Fold both ends up and lightly pinch.

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6. Working with one side, pleat and pinch together making sure that once pleated, the potsticker is closed. Repeat with remaining filling.
7. For cooking potstickers, heat a tablespoon of oil over medium-high heat. Place potstickers in pan so that no potsticker is touching. Cook for 1-1 ½ minutes until bottom is browned.
8. Pour in ¼ cup of water, place a tight fitting lid on the pan and continue to cook for 3-4 minutes.
9. Serve with soy sauce.