RecipesCh@~se

Pot Stickers

Yield: 45 min Total Time: 85 min

Recipe from: https://www.recipeschoose.com/recipes/garlic-chives-indian-recipe

Ingredients:

- 1/4 cup shiitake mushrooms dried
- 2 cups napa cabbage finely chopped
- 1/2 teaspoon salt
- 1/4 pound ground pork
- 1/2 cup garlic chives minced fresh, or regular chives
- 1 tablespoon light soy sauce
- 1 tablespoon sesame oil Asian
- 1 1/2 teaspoons chinese rice wine
- 1 1/2 teaspoons peeled fresh ginger minced
- 1 garlic clove minced
- 1 1/2 tablespoons cornstarch
- 1/8 teaspoon ground white pepper freshly
- 45 wonton wrappers thin round
- 4 tablespoons canola oil
- 1 cup chicken stock
- dipping sauce Ginger-Soy, for serving, see related recipe at right

Nutrition:

- 1. Calories: 120 calories
- 2. Carbohydrate: 19 grams
- 3. Cholesterol: 5 milligrams
- 4. Fat: 2.5 grams
- 5. Fiber: 1 grams
- 6. Protein: 4 grams
- 7. Sodium: 240 milligrams

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