

Easy Homemade Chinese Pot Stickers

Yield: 4 min
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-cabbage-dried-shrimp-recipe>

Ingredients:

- 2 cups flour sifted
- 1 cup boiling water
- 2 cups cabbage shredded
- 1 teaspoon salt
- 1/2 pound shrimp finely chopped, peeled and de-veined
- 1 pound ground pork
- 1/2 teaspoon ginger grated
- 1 clove garlic minced
- 2 tablespoons green onion finely chopped
- 1 tablespoon cilantro or parsley finely chopped
- 2 tablespoons sherry rice wine, or white wine
- 2 tablespoons soya sauce
- 1 tablespoon sesame oil
- 1 bowl water
- 2 tablespoons vegetable oil for pan frying

Nutrition:

1. Calories: 690 calories
2. Carbohydrate: 51 grams
3. Cholesterol: 170 milligrams
4. Fat: 36 grams
5. Fiber: 3 grams
6. Protein: 38 grams
7. SaturatedFat: 10 grams
8. Sodium: 1240 milligrams

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