

# Perfect Potstickers

Yield: 1 min  
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-lentil-recipe>

## Ingredients:

- 1/2 cup sunflower oil
- 8 green onions white and greens thinly sliced
- 1 chile pepper small serrano, thinly sliced
- 1 clove garlic minced
- 1 1/2 tablespoons sugar
- 1/4 cup soy sauce
- 1/4 cup water
- 4 tablespoons sunflower oil plus more for pan-frying
- 1/2 cup shallots chopped
- 1/2 teaspoon salt or to taste
- 2 cloves minced garlic
- 1 teaspoon fresh ginger shredded
- 1/4 teaspoon white pepper
- 2 cups lentils cooked, then processed in a food processor or blender until uniform and fluffy
- 1 package potsticker wrappers round