

Lemon Ginger Potstickers

Yield: 4 min
Total Time: 55 min

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

Ingredients:

- 3/4 cup cabbage finely chopped
- 1/3 cup green onions chopped
- 1/4 cup water chestnuts finely chopped
- 1 tablespoon soy sauce
- 1 salt
- 2 teas minced fresh ginger
- 2 grated lemon zest
- 1 dark sesame oil
- 1 dash hot sauce optional
- 1/2 pound ground chicken
- won ton wrappers You'll find these at the grocery store in the produce section. Against the wall in the refrigerated part or near the...
- corn starch
- vegetable oil
- water
- 1/4 cup soy sauce
- 1/4 cup seasoned rice wine vinegar
- 1 tablespoon minced ginger Fresh
- 2 tablespoons green onions chopped

Nutrition:

1. Calories: 190 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 50 milligrams
4. Fat: 10 grams
5. Fiber: 1 grams
6. Protein: 12 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 1360 milligrams

9. Sugar: 1 grams

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