

Golden Potstickers

Yield: 4 min
Total Time: 70 min

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

Ingredients:

- 1/2 cup sunflower oil
- 8 green onions / scallions, white and green parts, thinly sliced
- 1 serrano chiles small, thinly sliced, or to taste
- 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, 4 medium
- 1/2 teaspoon fine grain sea salt or to taste
- 2 cups yellow split peas cooked, ideally at room temperature, then process in a food processor until uniform and fluffy
- 1 package potsticker wrappers round

Nutrition:

1. Calories: 740 calories
2. Carbohydrate: 77 grams
3. Cholesterol: 10 milligrams
4. Fat: 43 grams
5. Fiber: 3 grams
6. Protein: 14 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 1850 milligrams
9. Sugar: 6 grams

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