

Pot Stickers (Dim Sum)

Yield: 48 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-dim-sum-recipe>

Ingredients:

- 2 cups flour
- 1 cup boiling water
- 1 pound ground pork
- 6 ounces green cabbage Napa, celery cabbage or regular
- 3 teaspoons coarse salt divided
- 1/4 cup green onion finely chopped, the white and the green part
- 1 tablespoon chopped cilantro finely, OR 1/2 tsp dehydrated
- 1 clove garlic minced very finely
- 1 teaspoon cornstarch
- 1/2 teaspoon sesame oil
- 1 tablespoon soy sauce
- 1/8 teaspoon fresh ginger grated, or a pinch of dried
- 1 tablespoon dry sherry

Nutrition:

1. Calories: 45 calories
2. Carbohydrate: 4 grams
3. Cholesterol: 5 milligrams
4. Fat: 2 grams
5. Protein: 2 grams
6. SaturatedFat: 1 grams
7. Sodium: 170 milligrams

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