

Ginger-Shrimp Pot Stickers with Spicy Peanut Dipping Sauce

Ingredients:

Pot stickers:

3/4 cup shredded green cabbage
1/3 cup chopped green onions
1/4 cup matchstick-cut carrots
2 tablespoons chopped fresh cilantro
1 tablespoon low-sodium soy sauce
2 teaspoons minced peeled fresh ginger
1 teaspoon dark sesame oil
1/2 teaspoon salt
1/2 pound cooked peeled small shrimp
Dash of hot sauce
24 wonton wrappers
2 tablespoons cornstarch
1 tablespoon canola oil, divided
1 cup water, divided

Sauce:

1/4 cup water
1/4 cup peanut butter
2 tablespoons low-sodium soy sauce
1 1/2 tablespoons seasoned rice vinegar
1 1/2 tablespoons chile paste with garlic (such as sambal oelek)
1/2 teaspoon sugar

Directions:

1. To prepare pot stickers, combine first 10 ingredients in a food processor; pulse 4 times or until coarsely chopped. Working with 1 wonton wrapper at a time (cover remaining wrappers with a damp towel to prevent drying), spoon about 1 1/2 teaspoons shrimp mixture into center of each wrapper. Moisten edges of dough with water; bring 2 opposite corners to center, pinching points to seal. Bring remaining 2 corners to center, pinching points to seal. Pinch 4 edges together to seal. Place pot stickers on a large baking sheet sprinkled with cornstarch.

2. Heat 1 1/2 teaspoons canola oil in a large nonstick skillet over medium-high heat. Add 12 pot stickers to pan; cook 2 minutes or until bottoms are golden brown. Slowly add 1/2 cup water to pan; cover and cook 4 minutes. Uncover and cook 3 minutes or until liquid evaporates. Repeat procedure with remaining 1 1/2 teaspoons canola oil, 12 pot stickers, and 1/2 cup water.

3. To prepare sauce, combine 1/4 cup water and next 5 ingredients (through sugar) in a small bowl, stirring with a whisk. Serve sauce with pot stickers. Garnish with chopped green onions, if desired.

Yield: 24 potstickers