

# Vegetarian pot stickers



## Vegetarian pot stickers

Preparation 40 mins + cooling time | Cooking 25 mins | Makes 24

2 tbs peanut or vegetable oil  
100g shiitake mushrooms, finely chopped  
3 thin green onions (shallots), trimmed  
and thinly sliced  
4cm piece ginger, peeled and finely chopped  
2 garlic cloves, crushed  
2 cups firmly-packed finely shredded  
Chinese cabbage (Wombok) leaves  
1 medium carrot, coarsely grated  
½ cup well-drained water chestnuts, finely chopped  
1 tbs salt reduced soy sauce  
1 tsp sesame oil  
24 fresh wonton wrappers  
Shredded green onions (shallots), to serve

**Dipping sauce:**  
¼ cup salt reduced soy sauce  
2 tbs black vinegar\*  
Pinch caster sugar

**STEP 1** To make the vegetable filling, heat 1 tbs oil in a large frying pan over medium heat. Add mushrooms and cook, stirring often, for 3 minutes or until softening. Add green onions, ginger and garlic and cook for 1 minute. Add cabbage, carrot, water chestnuts, soy sauce and sesame oil. Cook, tossing often, until cabbage wilts. Remove from heat and set aside to cool.

**STEP 2** To make the pot stickers, working with one wrapper at a time, place 1 tbs vegetable filling in the centre of the wrapper. Brush wrapper edges with water. Fold wrapper over filling to form a triangle shape and using your thumb and index finger, pleat and pinch the edges to seal. Repeat using remaining wonton wrappers and vegetable filling.

**STEP 3** To make the dipping sauce, combine all ingredients in a small bowl. Mix until well combined. Set aside.

**STEP 4** Heat 1 tbs oil and ¼ cup boiling water in a large frying pan over medium-high heat. Add 12 pot stickers and cook for about 5-6 minutes until bases are light golden brown on the bases and the water has evaporated. Transfer to a plate and keep warm. Repeat using remaining oil, additional boiling water and pot stickers. Scatter pot stickers with shredded green onions and serve with the dipping sauce and hot chilli sauce, if liked.

\*Black vinegar is available in the Asian food section in large greengrocers and supermarkets.