

CopyCat Potstickers

PF

Chang's

Ingredients

$\frac{1}{2}$ lb ground pork
 $\frac{1}{4}$ cup reduced-sodium chicken broth
2 tsp sea salt
1 tsp granulated sugar
1 tsp fresh ginger, ground
1 tsp chili paste
 $\frac{1}{2}$ tsp sesame oil
3 tbsp green onions, finely chopped
36 gyoza wrappers, round
2 cups water, plus more

Directions

Take out a bowl and mix together all of the ingredients except for the gyoza wrappers.

Put two tsp. filling in the middle of each dumpling skin.

Apply a small amount of water the edges of the wrappers and then fold the dumpling skin in half. Press to seal the edges of the potstickers against each other.

Take out your crockpot and find a colander that fits inside of it.

Fill the crockpot with 2 cups water and set it to high heat.

Once the water is simmering, place the colander inside the crockpot with the dome facing up.

Gently push the colander into the crockpot until the water level is around 1/2-inch away from the dome.

Place the potstickers onto the colander and over the water. It is important to not let the water touch the potstickers.

Place paper towels over the crockpot and then cover with the lid. Cook for about eight minutes.

When they are cooked through, cook all of the prepared dumplings and serve.

** You can also use a steamer basket to cook your potstickers.