

CopyCat The Cheesecake Factory Chicken Pot Stickers

Ingredients

$\frac{1}{2}$ lb ground chicken
 $\frac{1}{2}$ red bell pepper, chopped
 $\frac{1}{4}$ cup green cabbage, shredded
1 stalk green onion, chopped
1 tsp ginger root, chopped
 $\frac{1}{2}$ tsp sesame oil
 $\frac{1}{4}$ tsp ground black pepper
1 egg white
10 oz wonton wrappers
1 cup chicken broth
2 tsp soy sauce

Directions

In a bowl, mix all the ingredients for the meat filling. Set aside wonton wrappers, broth, and soy sauce.

Brush the wonton wrapper with water.

Place 1 small spoonful of meat filling in the wonton wrapper's center.

Fold the wonton wrapper in half over the filling.

Seal the wonton by pleating the edges using a fork. You can also crimp them by hand.

Once you've assembled the chicken wontons, place on a large sprayed skillet over medium heat.

Cook about 12 pot stickers at a time in the skillet for 3 to 4 minutes.

Stir in broth and soy sauce.

Cover and cook for 5 minutes.

Serve and enjoy with your choice of dipping sauce.