

Vegan Potstickers!!

Ingredients:

1 cup/ cabbage- minced

1 cup/ carrots- minced

1 cup/ mushrooms- minced

4 cloves garlic- chopped

1 cup/ red onion- chopped

Dipping sauce/salsa:

Minced garlic

Minced ginger

Sesame seed oil

Rice vinegar

Soy sauce

Chili oil sauce

Mix these together, to your taste! Add as much as you'd like. Subtract what you don't.

Mix well and dip!!!

1 pack- Vegan dumpling wraps (circular)

Clean and rinse all vegetables

Cut into large sections before adding to food processor to mince! Process carrots, onion, mushroom, and garlic.

Heat pan, add 2 Tbspn sesame oil. When oil is nice and hot, add onions. Cook until fragrant. Add garlic after 2 minutes. Add in carrots, cabbage, and mushrooms. Cook about 6/7 minutes altogether. Season with pink salt and black pepper, to taste. Place back in your bowl.

Make sure your hands are damp with water. Take one wrapper, wipe with water with your 2 fingers. Add about 1 1/2 Tbspn of mix. Place in the middle of your palm and carefully compress and pinch the middle together. Fan folding the left and right side towards the middle, using a bit of water on your fingertips. Make a few, covering with a damp towel as you go so they don't dry out.

Heat your pan with 1 Tbspn of sesame seed oil. Place a few pot stickers in cooking on each side 3-4 minutes until you have a nice golden brown color. Once they're done on each side, place sitting up allowing the bottoms to cook. About 1 minute. Take them out. Allow to cool about 2 minutes. The middle is hot!

You can also freeze any you don't cook for another time.

Grab your sauce, garnish with chopped green onion and sesame seeds, and start dipping!