

Treasure Barrel

Cozy Thai Potsticker Soup with Flavorful Broth

15 min Prep time	**15 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**Thai** Cuisine

Ingredients

For the Broth

- [ ] 6 cups low-sodium chicken broth
- [ ] 1 tbsp avocado or vegetable oil
- [ ] 1 tbsp fresh ginger, grated
- [ ] 3 cloves garlic, minced
- [ ] 8 oz cremini mushrooms, thinly sliced
- [ ] 3 tbsp soy sauce (or tamari)
- [ ] 1 tbsp fish sauce (optional, for depth)

For the Soup

- [ ] 12-16 frozen chicken or vegetable potstickers (do not thaw)
- [ ] 3 cups fresh spinach
- [ ] 1 tbsp fresh lime juice
- [ ] For serving: thinly sliced green onions, fresh cilantro leaves, lime wedges

Instructions

1. Heat the oil in a large pot or Dutch oven over medium heat. Add the grated ginger and minced garlic. Sauté for about 60 seconds, until fragrant and golden. It should smell amazing, like the start of something good.

2. Add the sliced mushrooms to the pot. Cook, stirring occasionally, for 4-5 minutes until they have softened and started to release their liquid. They'll shrink down and take on a little color.

3. Pour in the chicken broth, soy sauce, and fish sauce (if using). Bring the broth to a gentle boil, then reduce the heat to maintain a steady simmer. Let it simmer for 5 minutes to allow the flavors to meld together beautifully.

4. Carefully add the frozen potstickers to the simmering broth. Gently nudge them so they're submerged. Let them cook for 5-7 minutes, or according to the package directions, until they are cooked through and float to the surface.

5. Turn off the heat. Stir in the fresh spinach and lime juice. The residual heat will wilt the spinach perfectly in just a minute. Give it a gentle stir.

6. Ladle the soup into bowls, making sure each serving gets a few potstickers. Top with plenty of sliced green onions and fresh cilantro. Serve immediately with lime wedges on the side for squeezing over.

Nutrition per serving

280 kcal	18 g	32 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Using frozen potstickers saves so much time and works perfectly here.
- Taste the broth before adding the potstickers and adjust seasoning if needed.
- This soup is best served right away for the best texture of the dumplings.