

Treasure Barrel

Easy Potsticker Soup Recipe for Comfort Food Lovers

10 min Prep time	**15 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**Asian** Cuisine

Ingredients

Broth Base

- [ ] 6 cups chicken broth (low sodium)
- [ ] 1 tablespoon fresh ginger, grated
- [ ] 2 cloves garlic, minced
- [ ] 2 tablespoons soy sauce
- [ ] 1 teaspoon rice vinegar

Soup Components

- [ ] 12 frozen chicken or vegetable potstickers
- [ ] 4 green onions, sliced
- [ ] 1 teaspoon sesame oil
- [ ] Optional: handful of spinach or baby bok choy

For Serving

- [ ] Additional sliced green onions
- [ ] Sesame seeds
- [ ] Red pepper flakes for spice lovers

Instructions

1. In a medium pot, bring the chicken broth to a gentle simmer over medium heat. Add the grated ginger and minced garlic, and let it infuse for about 3-4 minutes until the kitchen smells amazing.
2. Stir in the soy sauce and rice vinegar. Taste and adjust seasoning if needed. I usually start with less soy sauce and add more until it tastes right to me.
3. Carefully add the frozen potstickers to the simmering broth. Don't stir right away - let them cook undisturbed for about 2 minutes to prevent sticking.
4. Gently simmer for 6-8 minutes, until the potstickers are cooked through and floating. If you're adding greens like spinach, toss them in during the last minute of cooking.
5. Remove from heat and stir in the sesame oil and most of the sliced green onions (save some for garnish). Let it sit for a minute to allow the flavors to meld.
6. Ladle into bowls, making sure each serving gets plenty of broth and potstickers. Garnish with remaining green onions, sesame seeds, and red pepper flakes if desired.

Nutrition per serving

280 kcal	15 g	35 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- Use a wide, shallow pot so the potstickers have room to cook evenly
- If broth reduces too much, add a bit more water or broth
- For extra flavor, you can add a star anise pod to the broth while simmering
- Leftover broth makes a great base for other soups like quick comfort meals