

Treasure Barrel

Potsticker Soup – Cozy Warm Meal Recipe

20 min Prep time	**15 min** Cook time	**35 min** Total time
4 Servings	**Medium** Difficulty	**Chinese** Cuisine

Ingredients

Broth

- [ ] 6 cups chicken or vegetable broth
- [ ] 2 tbsp soy sauce
- [ ] 1 tbsp rice vinegar
- [ ] 1 tsp grated ginger
- [ ] 2 cloves garlic, minced
- [ ] 1 tsp sesame oil

Dumplings

- [ ] 1 lb ground chicken
- [ ] 1 cup finely shredded cabbage
- [ ] 2 green onions, thinly sliced
- [ ] 1 tsp soy sauce
- [ ] 1 tsp grated ginger
- [ ] Potsticker wrappers (store-bought, about 30)

Finishing

- [ ] Fresh cilantro leaves
- [ ] Sliced chilies (optional)
- [ ] Additional soy sauce to taste

Instructions

1. In a large pot, combine broth, soy sauce, rice vinegar, ginger, and garlic; bring to a gentle simmer.
2. While the broth simmers, mix ground chicken, cabbage, green onions, soy sauce, and ginger in a bowl; place a teaspoon of filling onto each wrapper, seal edges.
3. Add the dumplings to the simmering broth; cook for 4-5 minutes until they float and are fully cooked.
4. Stir in sesame oil, adjust seasoning with extra soy sauce if needed, and ladle into bowls.
5. Garnish each bowl with cilantro, sliced chilies, and a drizzle of sesame oil; serve hot.

Nutrition per serving

280 kcal	28 g	22 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the broth reduces too much, add a splash of water.
- For extra depth, simmer a piece of kombu for 10 minutes then remove.
- Never over-cook the dumplings; they become gummy.