

# Soy Potsticker

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1. Wash and dry the vegetables. Mince the scallions and shiitake-mushrooms. Halve the nappa-cabbages crosswise, save 6 leaves to line the steamer, mince the stems of cabbages.
2. Boil soy meat, fill water in the medium pot and boil. Add 1/2 of soy meat and boil for 3 minutes. Drain and squeeze on the strainer to remove moisture from soy meat.
3. In a medium bowl, add 1 Tablespoon of soy sauce, 1 teaspoon of cooking wine, 1 teaspoon of sesame oil and 1 Tablespoon of **Ginger Broth Concentrate**.
4. Add the vegetables and soy meat into the bowl and 2 Tablespoons of corn starch, mix well to combine to make the filling.
5. In a medium pan, heat 2 teaspoons of olive oil. Add the filling and heat 2-3 minutes or until the filling get slightly thick.
6. Transfer filling from the medium pan to bowl, let rest at least 10 minutes. Done with the filling part
7. Place a small bowl of water on the work area. Lay out one of the wonton wrappers in front of you.
8. Dip your finger in the water and moisten the edges of the wrapper.
9. Place 1 Tablespoon of filling in the middle of wrapper, Fold the wonton wrapper over the filling and pinch the edges to seal it shut. Keep making dumplings until filling is gone.
10. In the large pan that steamer fits, fill water and boil. Place steamer and line Napa cabbage leaves in the steamer to prevent dumpling to stick to the steamer.
11. Place dumpling on the napa cabbage leaves and cover the lid. Steam for 10 minutes