



Tofu Pot Stickers

These delicious flavor packed little bundles of joy are so good, you'll wonder why you didn't always make them from scratch!! The shitake mushrooms add such rich depth, you won't miss the meat or pork at all. Enjoy!

Active Time: 15 minutes

Total Time: 20 minutes

Yield: 40 servings

Pot sticker Ingredients:

40 won ton wrappers

8 oz. Extra Firm Tofu (cut into ¼ inch cubes)

1 cup shredded green cabbage

2 cup shredded carrots

½ cup celery, finely chopped

2 cups shitake mushrooms, diced

1 cup yellow onion, finely chopped

1 tablespoon freshly grated ginger

2 teaspoons sesame oil

6 tablespoons coconut oil (3 for cooking with the mushrooms, and 3 for frying pot stickers)

2 tablespoons of Soy sauce

1 teaspoon **HH Lemon Basil Salt (or sea salt)**

1 teaspoon fresh basil and parsley, finely chopped

- 1) In a large frying pan on medium heat, add 3 tablespoons coconut oil, onion, mushrooms, and salt. Cook for 5 minutes.
- 2) Add to mushroom mixture in pan, the cabbage, carrots, celery, ginger, sesame oil, fresh herbs, tofu, and soy sauce. Stir for 7 to 10 minutes on medium low heat until the veggies have wilted, and all ingredients are incorporated. Set aside and let cool to the touch.
- 3) To assemble the dumplings, place wrappers on a work surface. Spoon about 1-2 teaspoons of the pork mixture into the center of each wrapper. Using your finger, rub the edges of the wrappers with water. Fold the dough over the filling to create a half-moon shape, pinching the edges to seal or using the tines of a fork.
- 4) Heat 3 tablespoons of coconut oil in a large skillet over medium heat. Add pot stickers in a single layer and cook in batches until golden and crisp, about 2-3 minutes per side. Put a paper towel on a plate and place pot stickers on top.
- 5) Serve immediately on cooked rice for a dinner or on their own for a tasty appetizer!

Sauce suggestions:

2 tablespoons of soy sauce, ½ teaspoon fresh ginger, 1/2 teaspoon hot pepper flakes or pepper oil. Whisk ingredients and serve in a ramekin with the pot stickers.

HH HOLLIE'S HOMEGROWN



Tofu Pot stickers served over rice with broccolini and sauce.