



BABY BOK CHOY POTSTICKERS

Ingredients

Potstickers:

- ~ 2 dozen potsticker wrappers (or wonton wrappers)
- 2 cups chopped baby bok choy (3-4 heads)
- 3 tablespoons roughly chopped garlic
- 3/4 cup chopped radishes
- 1 teaspoon soy sauce
- 3/4 cup chopped water chestnuts
- 1/2 teaspoon red curry powder
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground lemongrass
- 3 tablespoons chopped fresh chives, use the flowers too!
- 3 tablespoons chopped fresh basil (use Thai basil if you have it)
- 2 tablespoons oil, divided
- 1/4 cup water, plus more to seal wrappers



Sweet chili dipping sauce:

- 3/4 cup water
- 1 tablespoon cornstarch
- 4 tablespoons garlic chili sauce
(I use Sambal Oelek)
- 5 tablespoons sugar

Directions:

For the potstickers, heat 1 tablespoon oil over medium low heat. Add the chopped garlic and cook for 1 minute. Add radishes and soy sauce. Cook for 30 seconds, stirring continuously. Add water chestnuts and bok choy and continue cooking another minute until water begins to cook out of the bok choy. Add red curry powder, ginger, lemongrass, chives, and basil. Cook 1 minute until mixture has cooked down and radishes have softened. Remove from heat and cool.

Take a potsticker wrapper and add 1 tablespoon of filling to one side. Dip your finger in some water and rub it around the edge of the wrapper. Fold wrapper in half and press to seal. Set on a plate and repeat with the remaining wrappers.

Heat 1 tablespoon of oil in a skillet. Place all potstickers in the skillet (it's okay to crowd them). Let them cook over medium low heat for a few minutes until the bottom of the potstickers begin to brown slightly. Add 1/4 cup water to skillet, cover with a lid and cook for 10 minutes, or just until all the water evaporates from the skillet. Remove from heat and serve with sweet chili sauce.

For the sweet chili sauce, combine all ingredients in a small saucepan over medium low heat. Heat until mixture begins to boil, stirring occasionally. Remove from heat and cool completely.