

Potstickers



5 from 70 votes

A classic potsticker recipe made with pork. Pan seared for a delicious crispy texture. You can easily make a big batch of these and freeze them for later.

Prep Time
30 mins

Cook Time
10 mins

Total Time
40 mins

Course: Appetizer Cuisine: asian Servings: 25 Calories: 264kcal

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Ingredients

pork filling

- 30 ounces ground pork
- 2.5 baby bok choy, diced (about 1 1/4 cups, diced)
- 15 water chestnuts, diced
- 5 green onions, thinly sliced
- 5 garlic cloves, minced
- 5 teaspoons minced fresh ginger
- 2.5 teaspoon sesame oil
- 5 teaspoon salt
- 1.25 teaspoon cracked black pepper
- 2.5 egg, lightly beaten

assembly

- 2.5 egg, lightly beaten
- 100 round wonton wrappers
- 10 tablespoons vegetable oil, divided

yangnyeom ganjang

- 0.83 cup soy sauce
- 5 tablespoons rice vinegar
- 5 teaspoons sesame oil
- 3.75 teaspoons gochujaru (Korean chili powder)
- 5 garlic cloves, minced
- 2.5 green onion, thinly sliced
- 2.5 teaspoon toasted sesame seeds

Instructions

1. Place all filling ingredients into a bowl and mix together until well combined. Set aside.
2. Brush perimeter of a wonton wrapper with the beaten egg and fill center with 1 heaping

tablespoon of pork filling.

3. Open your dominant hand, palm side up, and hold fingers together.
4. Place the filled and open wonton wrapper onto your fingers and fold the wrapper in half, only sealing the corner of one side.
5. Using your other hand, push small pleats onto one side of the wrapper, pressing and sealing with the hand holding the potsticker.
6. Set aside and repeat until all filling and wrappers have been used.
7. Heat a large, heavy bottom skillet over medium heat and add 2 tablespoons oil.
8. Add 5 to 6 pot stickers to skillet, so the crimped side is up, and pan-fry for 3 to 4 minutes.
9. Add about 3 tablespoons water to the pan and cover for 2 to 4 minute or until the wonton wrappers have softened and steamed and the filling has finished cooking through.
10. Remove from heat and repeat until all potstickers have been cooked. Serve immediately with dipping sauce.
11. Choganjang: Place all ingredients into a small bowl and whisk together. Serve with potstickers.

Notes

- **Makes:** 40 Potstickers (10 servings)
- **Freeze Ahead:** Line a baking sheet with a piece of parchment then place uncooked potstickers onto the baking sheet about 1/2 inch apart (they shouldn't touch one another). Then pop them into the freezer for a couple of hours. Once they are completely frozen you can transfer them into a resealable bag. They will keep for 3 to 4 months.
- **To Steam:** Fill a pot with a couple inches of water and top with a bamboo steamer (or a [metal steamer basket](#)). Line steamer base or basket with a single layer of lettuce leaves (such as savoy lettuce). Place potstickers over lettuce about 1 inch apart and cover with lid. Place pot over medium-high heat and steam for about 10 minutes or until filling has cooked through.
- **Tip:** It's helpful to remove the skillet from the heat before adding the water, then quickly covering before returning the skillet to the stovetop. This will help to prevent any of the oil in the skillet from spattering up and possibly catching on fire from the stovetop flames (particularly if using a gas stovetop).
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Nutrition

Calories: 264kcal | Carbohydrates: 20g | Protein: 11g | Fat: 15g | Saturated Fat: 4g | Polyunsaturated Fat: 5g | Monounsaturated Fat: 5g | Trans Fat: 0.04g | Cholesterol: 60mg | Sodium: 1114mg | Potassium: 185mg | Fiber: 1g | Sugar: 1g | Vitamin A: 682IU | Vitamin C: 6mg | Calcium: 47mg | Iron: 2mg