

Fried Pot Stickers

Savannah · 30/09/2024

**Prep Time**

28 mins

Difficult

Medium

Servings

3

Description

I had fried pot stickers once on vacation and I have been trying to mimic their taste ever since Serve with hoisin sauce

Ingredients

- - ¼ pound ground turkey - 1 egg
- beaten
- divided - 1 teaspoon minced water chestnuts - 1 teaspoon minced green onion - ½ teaspoon light soy sauce - ½ teaspoon minced fresh ginger - ½ teaspoon freshly ground black pepper - ¼ teaspoon salt - ¼ teaspoon garlic powder - ¼ teaspoon red pepper flakes - 12 wonton wrappers - vegetable oil for frying

Instructions

1. Combine turkey
2. 1 tablespoon beaten egg
3. water chestnuts
4. green onion
5. soy sauce
6. ginger
7. black pepper
8. salt
9. garlic powder
10. and red pepper flakes in a bowl. Use a 3-inch biscuit cutter to cut wonton wrappers into circles. Place 1 1/2 teaspoon of the turkey filling in the center of each wonton wrapper. Brush one side of each wrapper with beaten egg. Fold wrapper over filling
11. pleating edges as you seal. Heat oil in a deep-fryer or large saucepan to 375 degrees F (190 degrees C). Fry pot stickers
12. 6 at a time
13. until browned
14. 3 to 6 minutes. Drain on paper towels. Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. Amount will vary depending on cooking time and temperature
15. ingredient density
16. and specific type of oil used.