

Potstickers with Spicy Stir-Fried Cabbage

12 chicken or pork potstickers	5 green onions, cut into 1" lengths
2 Tbs. soy sauce	1 Tbs. minced fresh ginger
1½ Tbs. rice wine vinegar	2 garlic cloves, minced
2 Tbs. peanut oil	2 Thai chilies, cored, seeded and minced
1 small napa cabbage, cut into 2" squares	1 tsp. dark sesame oil
2 carrots, peeled and cut into julienne strips	Salt, to taste
1 red bell pepper, cored, seeded and cut into julienne strips	1 tsp. toasted sesame seeds

Cook potstickers according to package instructions; keep warm. Meanwhile, in a small bowl, combine soy sauce and vinegar, stir until blended, and set aside. In a wok or large fry pan over high heat, warm peanut oil until nearly smoking. Add cabbage, carrots, bell pepper and green onions, and stir-fry until barely tender, 3–4 min. Add ginger, garlic and chilies, and continue stir-frying, 3–4 min. more. Add the soy-vinegar mixture, sesame oil and salt, and stir to mix. Divide stir-fried vegetables and potstickers among 4 individual plates. Garnish with sesame seeds. Serves 4.