

## Potstickers with Spicy Stir-Fried Cabbage

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| 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<br>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.