

Vegetarian Potstickers

From "Recipes from my kitchen" - www.joshuastarmer.com

2 Tbs. **oil**

3 **onions**, sliced thinly

1 **carrot**, grated

1 **poblano pepper**, finely diced.

3 cups of finely cut **napa cabbage**

1 cup **edamame**

1-2 Tbs. **grated ginger**

3 **eggs**

Salt to taste.

1 package of **Shanghai Style dumpling wrappers** (these are round and a few millimeters thick). Substitute any other type of dumpling wrapper if you can't get this particular variety.

To make the filling:

In a large pan over medium heat, add 2 Tbs. oil and 3 onions, sliced thinly. Caramelize the onions by cooking them slowly (turn the heat down if they brown too fast) for about 30 minutes. Turn the heat up to medium-high and then add the grated carrot and diced poblano and cook until soft (about 5). Then add the sliced napa cabbage and cook until reduced and most of the water has evaporated (about 5 to 10 minutes). Add the edamame, and ginger and stir. Crack the eggs over the filling, break the yolks and stir to combine and scramble. Finish by adding salt to taste. (Actually, I usually add pinch or two of salt to the pan each time I add an ingredient and that does the trick, without having to add any salt at the end).

To make the dumplings:

Fill a small bowl with water and line a baking sheet with parchment paper.

Once the filling is cool enough to handle, put about 1 Tbs. of filling in the middle of a dumpling wrapper. Dip one or two fingers in the bowl of water and coat the outer edge of the wrapper with water. Fold the wrapper to make a half moon shape and press the edges to seal.

Optional: Fold the edges to make an attractive border.

To cook the potstickers:

Add about 1 Tbs. of oil to a large cast iron skillet or nonstick pan over medium high heat. Line the bottom of the pan with as many potstickers as you can fit. The remaining potstickers can be cooked in a second batch (or a second pan) or frozen (I slide the baking sheet in the freezer to freeze the dumplings and then, once they are hard, transfer them to a zip-lock bag.) Cook the dumplings over medium high heat until they have browned nicely on the bottom (about 5 to 10 minutes). Then add ¼ cup of water to the pan and put a lid on the pan as quickly as you can. Cook another 5 minutes before removing the lid. Continue to cook until all of the water has evaporated and then serve.