Turkey Potstickers

NIBBLEDISH CONTRIBUTOR

Ingredients

- wonton wrappers (small square used)
- 1 lb ground turkey
- 1/2 red bell pepper, diced
- 1 large carrot, shredded
- 4 medium mushrooms, diced
- 3 green onions, diced
- 2-4 T soy sauce (depending on your salty preference)
- 1 t sesame oil
- 1 egg, lg
- 2 t chinese five spice
- 1 t honey
- 1 t lime juice
- 1 T oil for cooking
- warm water

Instructions

This recipe is fun to make and a healthful version of what you find at restaurants.

1. mix together everything except wonton wrapper and oil for cooking and water
2. I used a small cookie dough scoop to place 1 to 2 t of filling in the center of each wrapper
3. use finger to lightly wet edges of wrapper
4. bring together opposite corners, then repeat, gently pressing together to seal
5. lightly grease nonstick pan, wok or skillet on med-high heat
6. add potstickers without crowding, cover with lid and cook 2 min
7. add 1/4 to 1/2 C of water, depending on size of pan, and cook until water has

evaporated, 2 to 4 min more

8. remove from pan and transfer to oven safe dish, cover and keep warm in oven while completing remaining potstickers.
9. serve with soy sauce or dumpling sauce