

Chicken Satay Pot Stickers

Serves 6-8

Ingredients

- Chicken
- 1 lb. ground chicken
- 2 t. minced garlic
- 2 T. minced ginger
- 2 T. minced shallots
- Peanut Sauce:
 - 1 c. chunky peanut butter
 - 1/4 C. brown sugar
 - 2 T. Thai hot chili paste
 - 2 T. chopped fresh ginger
 - 2 T. chopped fresh cilantro
- won ton wrappers
- Cool Mint Dipping Sauce
 - 1 small bottle of Thai sweet Chili sauce
 - 1/4 c. rice wine vinegar
 - 1/3 c. sugar
 - 1/4 c. cilantro, chopped
 - 1/4 c. mint, chopped
 - 1 T. sesame oil

Preparation

1. Sauté together until the chicken is thoroughly cooked. Drain off the excess fat and then mix the chicken together in a bowl with Peanut Sauce.
2. Chill the mixture, then wrap a small portion of the chicken mixture in a won ton wrapper. Bring the edges into a corner, or simply fold into triangles, using a dab of water to glue the edges. Find the shape that is best for you!
3. Steam the pot sticker for 8-10 minutes, until the wrappers are translucent, and serve with Chili Mint Dipping Sauce.
4. Cool Mint Dipping Sauce: Puree ingredients in a food processor for one minute. Serve at room temperature.

