

# Shrimp Pot Stickers with Asian Green Bean Salad

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## Recipe Ingredients:

- ½ pound large clean shrimp
- 2 garlic cloves chopped
- 1 tbsp. soy sauce
- 1 egg
- 1 package wonton wraps
- Oil
- ½ tbsp. minced ginger
- ½ cup shredded carrots
- ½ cup chives
- ½ tsp. sesame oil
- Ginger

## **Sauce:**

- -2 tbl. water
- ½ cup soy sauce
- 1tsp rice wine vinegar garlic
- ½ tsp. sesame oil
- 1 tbsp. sugar
- Pinch red pepper flakes
- 1 tbsp. chopped green onion

## **Salad:**

- 2lbs green beans
- Cilantro chopped
- Chopped peanuts
- ¼ c. Kraft Sesame dressing



## Preparation Method:

1. In a food processor add Shrimp, garlic, chives, egg, carrots, ginger, soy sauce and sesame oil
2. Mix it until it's all mixed together and put mixture in a bowl
3. Take a wonton wrap and put about 1 teaspoon of the shrimp mix in the middle of the wrapper, use a little water to wet the edge, fold it over and use a fork to press the two edges together.
4. Place wrapped wontons into a hot pan coated with oil, cook until browned on one side
5. Add ¼ cup of water and cover with lid and cook until all the water evaporates
6. Sauce: in a mixing bowl, whisk together soy sauce, water, rice wine vinegar sesame oil, sugar, and peppers
7. Boil green beans 3-5 minutes, drain chill in ice water, drain toss with dressing and sprinkle cilantro and peanuts on green beans
8. Place 3 pot stickers on a serving tray with a little cup of sauce. Sprinkle chopped green onion on the pot stickers add green beans to plate.



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