

strawberry POTSTICKERS

Ingredients

3 ounces milk chocolate, chopped
1/4 cup half-and-half cream
1 teaspoon butter
1 teaspoon vanilla extract
1/4 teaspoon ground cinnamon
POT STICKERS:
2 cups chopped fresh strawberries

3 ounces milk chocolate, chopped
1 tablespoon brown sugar
1/4 teaspoon ground cinnamon
32 eggroll or gyoza wrappers
1 large egg, lightly beaten
2 tablespoons canola oil, divided
1/2 cup water, divided

Directions

Place chocolate in a small bowl. In a small saucepan, bring cream and butter just to a boil. Pour over chocolate; whisk until smooth. Stir in vanilla and cinnamon. Cool to room temperature, stirring occasionally.

For pot stickers, in a small bowl, toss strawberries and chopped chocolate with brown sugar and cinnamon. Place 1 tablespoon mixture in center of one gyoza wrapper. (Cover remaining wrappers with a damp paper towel until ready to use.)

Moisten wrapper edge with egg. Fold wrapper over filling; seal edges, pleating the front side several times to form a pleated pouch. Repeat with remaining wrappers and filling. Stand pot stickers on a work surface to flatten bottoms; curve slightly to form crescent shapes, if desired.

In a large skillet, heat 1 tablespoon oil over medium-high heat. Arrange half of the pot stickers, flat side down, in concentric circles in pan; cook 1-2 minutes or until bottoms are golden brown. Add 1/4 cup water; bring to a simmer. Cook, covered, 3-5 minutes or until water is almost absorbed and wrappers are tender.

Cook, uncovered, 1 minute or until bottoms are crisp and water is completely evaporated. Repeat with remaining pot stickers. Serve with chocolate sauce and whipping cream.

