

Potsticker Soup

Comforting Potsticker Soup with juicy dumplings in flavorful Asian broth. Easy 40-minute recipe perfect for cozy dinners. Healthy and satisfying!

15 min

PREP

25 min

COOK

40 min

TOTAL

6

SERVINGS

Easy

DIFFICULTY

Potsticker Soup

Ingredients

- 6 cup chicken broth
- 1 cup carrot
- 1 cup mushroom
- 1 cup scallion
- 1 cup spinach
- 1 cup fresh root ginger
- 2 clove garlic
- 1 tbsp soy sauce
- 1 tbsp roasted sesame oil
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Prepare aromatics**

Mince 2 cloves of garlic and grate 1 teaspoon of fresh ginger. Set aside.
- 2 Heat the broth**

Pour 6 cups of broth into a large pot and bring to a gentle simmer over medium heat, about 5-7 minutes.
- 3 Add the minced garlic, grated ginger, 1 tablespoon soy sauce, and 1 tablespoon sesame oil to the simmering broth. Stir and let simmer for 3-4 minutes until fragrant.**
- 4 Add vegetables**

Add 1 cup sliced carrots and 1 cup sliced mushrooms to the seasoned broth. Simmer for 5-7 minutes until the carrots are tender-crisp when pierced with a fork.
- 5 Cook the potstickers**

Gently lower frozen potstickers into the simmering soup one at a time to prevent splashing. Cook for 5-6 minutes until they float to the surface and are heated through.
- 6 Add greens**

Stir in 1 cup chopped green onions and 1 cup baby spinach or chopped bok choy. Cook for 2-3 minutes until the greens are wilted but still

bright green.

7 Season and serve

Taste the soup and season with 1 teaspoon salt and additional soy sauce as needed. Ladle into bowls, ensuring each serving has 3-4 potstickers, and serve immediately while hot.

Tips

Choose high-quality frozen potstickers from a reputable brand or Asian grocery store for the best texture and flavor in your soup.

Build your broth gradually by sautéing aromatics like ginger and garlic first, then adding liquid ingredients to create deeper, more complex flavors.

Add potstickers to gently simmering broth, not rapidly boiling water, to prevent the wrappers from tearing and the filling from breaking apart.

Layer your vegetables by cooking time - add firm vegetables like carrots first, then tender greens like spinach or bok choy in the final minutes.

Taste and adjust seasoning at the end, as the saltiness can vary significantly depending on your broth and potsticker brands.

For meal prep, store the broth and potstickers separately, then combine when reheating to maintain the best texture.

Customize the heat level with chili oil, sriracha, or red pepper flakes added individually to each bowl rather than the entire pot.

Garnish with fresh herbs like cilantro or green onions just before serving to add brightness and color to the finished soup.