

Potato-Chive Pot Stickers with Edamame, Mizuna and Spinach

Disney's Wilderness Lodge

Artist Point



Ingredients

- 5 Each Gyoza Wrappers
- 2 1/2 ounces Yukon Gold Potatoes, puréed
- 1/2 ounce Chives, shaved
- 1 ounce Canola Oil
- 2 ounces Water
- To Taste Salt
- To Taste Pepper

- 3 ounces Edamame (Soy Beans)
- 2 ounces Mizuna
- 3 ounces Spinach
- 1 ounce Canola Oil
- To Taste Salt
- To Taste Pepper

- 2 ounces Artist Point Soy Vinaigrette (see sub-recipe)
- 1/2 teaspoon Hot Sesame Oil
- 1/2 teaspoon Chive Oil
- 1/2 ounce Lotus Root, sliced thin (#10 on slicer) and fried crisp
- To Taste Togarashi Spice
- To Taste Kosher Salt

Directions

1. Peel and slice the lotus root on #10 on the slicer. Deep Fry in a separate pot of fry oil at 325° F until crisp and golden brown. Drain on paper towels and season with Kosher Salt and Togarashi Spice to taste. Set aside for final plating.
2. Mix the shaved Chives with the Potato Purée. Season with Salt and Pepper to taste.
3. Place .5 ounce of Potato Purée in the center of each of the 5 Gyoza wrappers.
4. Dab water on the outer rim of the wrappers.
5. Seal the wrappers well in half-moon shapes.
6. Sauté the pot stickers in 1 ounce of Canola Oil until light golden brown.
7. Add the 2 ounces of water and cover the pan. Cook for 2 minutes until most of the water is evaporated.
8. Sauté the Mizuna, Spinach and Edamame (Soy Beans) together in and season with Salt and Pepper.
9. Arrange the greens mix on the center of the plate.
10. Arrange the 5 pot stickers around the greens.
11. Drizzle the pot stickers and the plate with the Soy Vinaigrette, Hot Sesame Oil and Chive Oil.
12. Top the dish with the crispy Lotus Root Chips

Ingredients for Soy Vinaigrette

- 1 1/2 quarts Soy Sauce
- 15 Each Limes, zested and juiced
- 1/2 Cup Rice Wine Vinegar
- 4 ounces Ginger, peeled and micro-grated
- 12 ounces Granulated Sugar
- 3 ounces Vietnamese Hot Chili Sauce
- 2 Cups Sesame Oil, regular
- 6 Cups Canola Oil
- To Taste Salt
- To Taste Pepper

Directions

1. Place all ingredients in a mixing bowl and mix well. Do not emulsify.
2. Store in an airtight container in a refrigerator.

