



Lisa Dempsey's Asian Market Dumpling Soup

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SERVINGS: 6 ENTREES

PREPPING TIME: 10 MIN

COOKING TIME: 20 MIN

Ingredients

- 2 Dozen Frozen Dumplings* (potstickers)
- 4 Cups of Bok Choy, roughly chopped, or Baby Spinach, loosely packed.
(I like the crunchier texture of the bok choy - but use what you have.)
- 8 Cups of Chicken or Vegetable Broth (2- 32oz boxes)
- 2 Cups of Water
- 3 Tablespoons of Sesame Oil
- 3 Tablespoons of Soy Sauce
- 1/2 Cup of Green Onions, thinly sliced
- 1 Teaspoon of Freshly Grated Ginger or Ginger Paste - Optional

Directions

In a 4 quart or larger saucepan or pot, bring the stock and water to a boil. Add the sesame oil, soy sauce, and ginger. Let it simmer for a minute, then taste the broth. Add more seasoning if needed. When the broth is boiling, add the bok choy, cabbage, or spinach. Then add the frozen dumplings. Stir gently to keep the dumplings from sticking together. Bring the broth back up to a simmer on medium heat. Cook the dumplings for 3 to 5 minutes. The dumpling wrapper should have a nice glossy look. Turn off the fire and stir in the green onions. Each bowl should have 4 dumplings. Serve immediately.

Garnishes

Garnish with your favorite sauce to add a sweet, heat, or savory finish. Try Soy Sauce, Fish Sauce, Tamari, Sesame Oil, Hoisin Sauce, Chili Crisp Oil, or Sriracha Sauce.

**Dumplings, AKA Pot Stickers, come in a variety of fillings. You can find vegetable, chicken, pork, shrimp, and mixed filling options. If you have food sensitivities make sure to read the ingredients. I purchase mine from the local Asian Market and they have a lovely light texture. This recipe is super easy to pair down for two people or multiply for a larger group.*

