

# CityVū Bistro

HOLLAND



## Chicken Potstickers

Start to finish: 30 minutes  
4 servings (5 pieces per serving)

### FILLING:

- 1 ½ Pounds chicken breast, trimmed, large dice
- 1 Each egg white
- 6 Each scallions
- ¼ Cup chili garlic paste\*
- 2 Tablespoons garlic, minced
- ¼ Cup cilantro, chopped
- 1 Tablespoon sesame oil
- 6 Splashes fish sauce\*
- 2 Tablespoons sweet soy\*
- 1 Tablespoon brown sugar
- Pinch chili flakes
- 2 Fluid ounces ginger juice

1. Combine all ingredients in food processor.
2. Pulse until thoroughly mixed.

### DIPPING SAUCE:

- 1 cup Hoisin\*
- ¾ Cup water
- ¼ Cup Sriracha\*

1. Whisk all ingredients together.

### ASSEMBLY:

- 1 Package Gyoza (potsticker) wrappers
- 1 Cup water

1. Place 1 tablespoon of filling in the center of wrapper. Moisten edges of wrapper and fold to make semi-circle. Press edges together to seal.

### COOKING:

- 2 Tablespoons vegetable oil

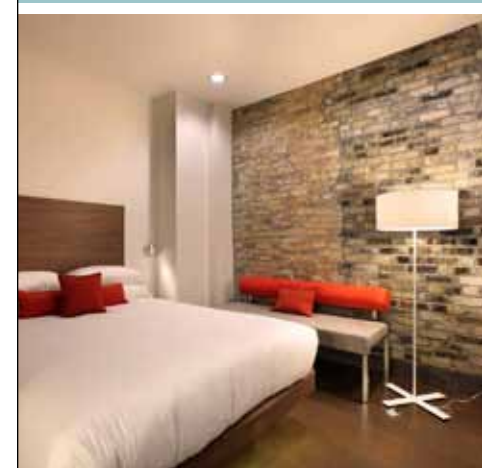
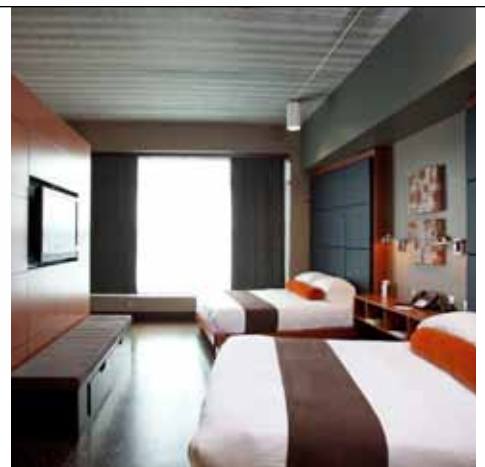
1. Using a nonstick skillet, heat vegetable oil over medium to high heat.
2. Place potstickers in pan and brown on one side (approximately 1 minute). Turn potstickers over and brown on the other side. When second side is brown. Add water and cover pan. Continue cooking until water has evaporated.
3. Remove potstickers from pan. Dab dry on paper towel. Arrange on plate with dipping sauce.

\*These items can be found in an Asian market or in the international aisle at your local grocery store



### CHEF SHELLY RASH

Chef Shelly Rash is the Executive Chef of CityVū Bistro, which is located on the fifth floor of CityFlatsHotel in downtown Holland, Michigan. Originally from Chicago, Illinois, Shelly began his career with formal culinary training at the prestigious Johnson and Wales University in Providence, Rhode Island. Before joining the team at CityVū Bistro, Shelly worked in restaurants across the country including the famous Trio in Chicago, Illinois. Chef Rash uses fresh, locally-sourced ingredients at CityVū Bistro versus fryers and frozen food. He creates diverse seasonal menus, which include gourmet flatbreads and a monthly "Taste Of" feature highlighting the culinary nuances of international locales. Shelly Rash lives in Holland, Michigan with his wife, Sarah, and children Emma and Donovan.



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