



FUSTINI'S[®]

Asian Dumpling Soup

Ingredients

- 1 tablespoon [Fustini's Sesame oil](#)
- 2 tablespoon minced, fresh ginger
- 4 garlic cloves, minced
- 2 tablespoons [Fustini's Ginger and Honey balsamic](#)
- 6 cups chicken or vegetable stock
- 3 tablespoons soy sauce
- 1/2 bunch green onions, thinly sliced (save some for garnish)
- 2 large carrots, julienned
- 1/2 teaspoon sea salt
- 1.5 lb bag frozen dumplings (potstickers or mini potstickers of your choice)
- 2 cups fresh spinach, packed
- 1 teaspoon sesame seeds, optional

Directions

Step 1.

Heat sesame oil in a soup pot set over medium heat. Add the garlic and ginger and sauté until fragrant, about 3 minutes. Add chicken stock, soy sauce, green onions, carrots and salt to the pot and bring to a boil. Add the dumpling (potstickers) to the pot and bring it back up to a boil. Cook for 4 minutes. Remove from heat and stir in spinach. Serve topped with sesame seeds and fresh green onions.

Sharon's Hint

By using frozen dumplings or potstickers, this soup comes together fast and easily. For additional heat, swap out the balsamic for Fustini's Spicy Korean balsamic. Adapted from themodernproper.com.