

5PLUS5

FIVE INGREDIENTS +
FIVE MINUTES OF PREP!

Shrimp & Green Onion Raviolis

Ingredients:

½ lb.	raw shrimp, minced
¼ cup	water chestnuts, minced
1	green onion, minced
1 tsp.	sesame oil
12	small round potsticker wrappers

Have on hand:

Salt and pepper
2 cups water
Soy sauce

Mix together the shrimp, water chestnuts, onion, sesame oil and salt and pepper to taste, in a small bowl. Place a spoonful of mixture in the center of a potsticker wrapper. Dab the edges of the wrapper with water and cover with another wrapper pressing the edges together to seal. Repeat with the remaining wrappers and filling. Pour the water into the inner pot of Aroma® rice cooker. Place the raviolis in the steam tray so they do not overlap, position the tray in the rice cooker, close the lid and Steam/Cook for 12 minutes. When done, remove the raviolis and serve with a little soy sauce on the side. Then, get ready to make another batch because everyone will be asking for more.

Serves 6.

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