

Slow Cooker Potsticker Soup Recipe

A cozy slow cooker soup with frozen potstickers, vegetables, mushrooms, carrots, spinach, ginger, soy sauce, and savory broth.



PREP

15 minutes

COOK

4 hours

TOTAL

4 hours 15 minutes

SERVES

6 servings

INGREDIENTS

- 16 ounces frozen potstickers
- 12 ounces packaged coleslaw mix
- 1/2 cup diced onion
- 2 garlic cloves, minced
- 4 ounces sliced mushrooms
- 1/2 cup shredded or diced carrots
- 1 cup chopped spinach
- 4 cups low-sodium broth
- 1 1/2 cups water
- 1/2 cup low-sodium soy sauce
- 2 tablespoons rice vinegar
- 1 1/2 teaspoons ground ginger
- 1/2 teaspoon salt, or more to taste
- 1/4 teaspoon black pepper

DIRECTIONS

1. Add the coleslaw mix, onion, garlic, mushrooms, carrots, broth, water, soy sauce, rice vinegar, ginger, salt, and pepper to the slow cooker. Stir to combine.
2. Cover and cook on high for 2 to 3 hours or on low for 4 to 6 hours.
3. Stir in the frozen potstickers and cook for 10 to 15 minutes longer, or until the dumplings are tender and hot.
4. Stir in the chopped spinach right before serving so it wilts but stays bright green. Taste and adjust seasoning as needed.

SWAPS & NOTES

Add potstickers near the end so they stay tender.

Use low-sodium broth and soy sauce to control saltiness.

TIPS FOR SUCCESS

Add chili crisp or sriracha for heat.

Stir in spinach right before serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/slow-cooker-potsticker-soup-recipe/>