



HAWAIIAN CHICKEN POTSTICKERS

Golden Tiger®

Grilled pineapple rings topped with **Chicken Potstickers**, teriyaki glaze, red onion and garnished with scallions. Yield: 1 Serving

Ingredients:

4 Each	Chicken Potstickers [#52399], Prepared According to Package Directions	¼ Cup	Green Bell Pepper, Julienned
1 Cup	Pineapple, Rings	¼ Cup	Red Onion, Julienned
4 Tbsp.	Teriyaki Glaze	¼ Cup	Carrot, Julienned
½ Cup	Red Bell Pepper, Julienned	1 tsp.	Salt & Black Pepper
		Garnish	Scallion, Sliced

Directions:

1. Preheat the grill to high heat.
2. Brush the pineapple rings with teriyaki glaze and grill for 2 minutes on each side.
3. In a small mixing bowl combine the red and green bell peppers, red onion and carrot add the remaining glaze and salt and pepper.
4. Place the pineapple rings on a serving plate and top with the bell pepper salad.
5. Top with the **Chicken Potsticker** and garnish with scallions.