



KOREAN PORK BIBIM MANDU

Shredded Napa cabbage, carrots, daikon radish and kimchi sautéed with gochujang and topped with sliced cucumber and pan-seared **Gourmet Pork Potstickers**, garnished with sesame seeds and sliced scallions. Yield: 1 Serving

Ingredients:

5 Each	Gourmet Pork Potstickers [#5280230], Pan-Seared According to Package Directions	1 Tbsp.	Gochujang
1 Tbsp.	Vegetable Oil	1 Tbsp.	Rice Vinegar
¼ Cup	Carrots, Shredded	1 tsp.	Sesame Oil
½ Cup	Napa Cabbage, Shredded	¼ Cup	Cucumber, Sliced
¼ Cup	Daikon Radish, Shredded	Garnish	Black Sesame Seeds
¼ Cup	Kimchi, Chopped	Garnish	Scallions, Sliced

Directions:

1. Heat the vegetable oil in a medium sauté pan on medium-high heat.
2. Add in the carrots, Napa cabbage, daikon radish, kimchi, gochujang, rice vinegar and sesame oil, and sauté for 3–4 minutes.
3. Place the vegetable mixture onto a serving dish and top with cucumber and **Gourmet Pork Potstickers**.
4. Garnish with black sesame seeds and scallions.