



# PAN SEARED VEGETABLE POTSTICKER DANDELION SALAD

**Golden Tiger®**

**Gourmet Vegetable Potstickers** are pan seared and served over salad of wilted dandelion greens and a roasted garlic vinaigrette. Yield: 1 Serving

## Ingredients:

3 Each	<b>Gourmet Vegetable Potstickers</b> [#56228], Prepared According to Package Directions	¼ Cup	Onion, Julienned
1 Tbsp.	Vegetable Oil	1 Cup	Dandelion Greens
¼ Cup	Mushrooms, Sliced	To Taste	Salt & Pepper
¼ Cup	Red and Yellow Bell Peppers, Julienned	¼ Cup	Roasted Garlic Vinaigrette

## Directions:

1. Heat the vegetable oil in a small sauté pan over medium heat.
2. Add the mushrooms, bell peppers and onion to the pan and stir occasionally until the mushrooms start to brown.
3. Add the dandelion greens and wilt, season with salt and pepper.
4. Coat the salad with the roasted garlic vinaigrette and place on a serving plate.
5. Top with **Gourmet Vegetable Potstickers**.