



PRIMAVERA PORK POTSTICKER STIR FRY

Golden Tiger®

Pork Potstickers are mixed with red peppers, carrots, zucchini and sautéed in a sesame, soy and mirin sauce for a perfect light spring stir fry. Yield: 2 Servings

Ingredients:

6 Each	Pork Potsticker [#53017], Prepared According to Package Directions	¼ Cup	Zucchini, Sliced
1 Tbsp.	Sesame Oil	¼ Cup	Soy Sauce
½ Tbsp.	Garlic, Minced	¼ Cup	Mirin
¼ Cup	Red Onion, Diced	¼ Cup	Scallion, Sliced
¼ Cup	Carrot, Chopped	To Taste	Salt & Black Pepper
¼ Cup	Red Bell Pepper, Shredded	Garnish	Sesame seeds, Toasted

Directions:

1. In a medium sauté pan heat sesame oil.
2. Add garlic and sauté until it begins to brown.
3. Add red onion, carrot, bell pepper and zucchini and cook until they start to soften.
4. Add soy sauce and mirin to pan and sauté until everything is well coated. Season with salt and pepper.
5. Add scallions and toss quickly, then plate immediately.
6. Place **Pork Potstickers** over the vegetables and garnish with sesame seeds.