



RED CURRY THAI VEGETABLE STIR FRY

Pan-seared **Gourmet Thai Vegetable Potstickers** tossed in a coconut-red curry vegetable stir fry and served over steamed rice. Yield: 1 Serving

Ingredients:

6 Each	Gourmet Thai Vegetable Potstickers [#5280430]	¼ Cup	Bamboo Shoots, Sliced
3 Tbsp.	Vegetable Oil	¼ Cup	Scallions, Sliced
¼ Cup	Carrots, Shredded	2 Tbsp.	Red Curry Paste
¼ Cup	Yellow Bell Pepper, Julienned	½ Cup	Coconut Milk
		To Taste	Salt & Black Pepper
		To Taste	White Rice, Steamed

Directions:

1. Heat up 2 Tbsp. of the vegetable oil in a medium sauté pan on medium heat.
2. Add in the carrots, bell pepper, bamboo shoots, scallions and red curry paste, then cook for 3-4 minutes or until the carrots have softened.
3. Add in the remaining vegetable oil and prepare the **Gourmet Thai Vegetable Potstickers** according to package directions in the same pan.
4. Stir in the coconut milk, salt and black pepper, then simmer for 4-5 minutes, or until thickened to make the stir fry.
5. Place the white rice into a serving bowl and pour the stir fry over the top.