



VEGETABLE POTSTICKERS & SLAW

Pan-seared **Vegetable Potstickers** served over a sesame-ginger red cabbage slaw made with carrots, red bell pepper, cilantro and sesame-ginger vinaigrette, garnished with scallions. Yield: 1 Serving

Ingredients:

6 Each	Vegetable Potstickers [#5280330]
2 Tbsp.	Vegetable Oil
Garnish	Scallions, Sliced

Red Cabbage Slaw Ingredients:

¼ Cup	Red Cabbage, Shredded
¼ Cup	Carrots, Shredded
¼ Cup	Red Bell Pepper, Julienned
1 Tbsp.	Cilantro, Chopped
2 Tbsp.	Sesame-Ginger Vinaigrette

Directions:

1. In a small mixing bowl, mix together the red cabbage, carrots, red bell pepper and cilantro.
2. Toss the vegetables in the sesame-ginger vinaigrette to make the red cabbage slaw.
3. Prepare the **Vegetable Potstickers** according to package directions with the vegetable oil.
4. Place the red cabbage slaw on a serving dish along with the **Vegetable Potstickers**.
5. Garnish with scallions.