



WALKING PORK POTSTICKERS



Pan seared **Pork Potstickers** fill a small to go cup and are topped with sweet soy sauce, black vinegar, chili oil garnished with fresh scallions and fried garlic. Yield: 1 Serving

Ingredients:

6 Each	Pork Potstickers [#52944]	1 Tbsp.	Sesame Oil
1 Tbsp.	Vegetable Oil	1 Tbsp.	Chili Oil
¼ Cup	Water	To Taste	Garlic, Fried
¼ Cup	Sweet Soy Sauce	To Taste	Scallions, Sliced
¼ Cup	Black Vinegar		

Directions:

1. Sear the **Pork Potstickers** in vegetable oil in a saute pan over medium high heat.
2. Reduce heat to medium and add the water and cover quickly with a lid and cook for five minutes.
3. Remove from the pan and place into a serving dish.
4. In a small mixing bowl, whisk together sweet soy sauce, black vinegar, sesame oil and chili oil.
5. Top the **Pork Potstickers** with the sauce and garnish with fried garlic and scallions.