



APPLE PORK POTSTICKERS

Gourmet Pork Potstickers pan-seared in butter with shredded Napa cabbage, granny smith apples and caramelized onions. Yield: 1 Serving

Ingredients:

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|---------|--|----------|-----------------------------|
| 6 Each | Gourmet Pork Potstickers [#5280230] | To Taste | Salt & Black Pepper |
| 3 Tbsp. | Butter | ½ Cup | Napa Cabbage, Shredded |
| ½ Cup | White Onion, Diced | ½ Cup | Granny Smith Apples, Sliced |
| 1 tsp. | Garlic, Minced | ¼ Cup | Apple Juice |

Directions:

1. Heat a medium sauté pan with 2 Tbsp. of butter on medium heat.
2. Add in the white onion and allow them to caramelize for 15-20 minutes.
3. Stir every minute or so to prevent them from sticking.
4. Fold in the garlic, then cook for another minute.
5. Add in the remaining Tbsp. of butter and cook the **Gourmet Pork Potstickers** in the same pan according to package directions.
6. Add in the Napa cabbage, granny smith apples and apple juice, then simmer for another 2 minutes, or until the cabbage has softened.