



# PORK POTSTICKER BENEDICT

**Gourmet Pork Potstickers** are fried and topped with poached eggs, then smothered in a sweet Thai chili hollandaise and garnished with toasted sesame seeds and sliced green onion. Yield: 2 Servings

## Ingredients:

6 Each	<b>Gourmet Pork Potstickers .7 oz</b> [#5280230], Prepared According to Package Directions	6 Each	Hollandaise, Prepared
6 Each	Eggs, Poached	2 Tbsp.	Sweet Thai Chili Sauce
		1½ Cups	Home Fries, Prepared
		Garnish	Green Onion, sliced

## Directions:

1. Deep fry **Gourmet Pork Potstickers** according to package directions.
2. Add hollandaise to a small pan and heat on low for 2 minutes stirring frequently.
3. When the hollandaise is warm, add the sweet Thai chili sauce and stir to combine. Warm for another minute then remove from heat.
4. Top two **Gourmet Pork Potstickers** with a poached egg and smother with the sauce.
5. Plate with home fries, and garnish with sliced green onion.