



# BANGKOK THAI POTSTICKERS

Pan-fried **Gourmet Vegetable Thai Potstickers** in a Thai broth, shredded chicken, carrots, cabbage and spinach. Yield: 2 Servings

## Ingredients:

8 Each	<b>Gourmet Vegetable Thai Potstickers</b> [#5280430], Pan-Fried According to Package Directions	1 ½ Cups	Thai Broth, Prepared
1 Tbsp.	Vegetable Oil	4 oz.	Chicken Breast, Cooked & Shredded
¼ Cup	Carrots, Shredded	To Taste	Salt & Black Pepper
¼ Cup	Green & Red Cabbage, Shredded	¼ Cup	Spinach Leaves, Packed

## Directions:

1. Heat the vegetable oil in a medium saucepot on medium-high heat.
2. Add in the carrots, green and red cabbage, then sauté for 4-5 minutes, or until softened.
3. Add in the Thai broth and chicken breast and bring it to a simmer.
4. Season it with salt and black pepper and simmer for 8-10 minutes, or until slightly reduced.
5. Stir in the spinach leaves and remove it from the heat.
6. Pour the broth into a serving dish and top with the **Gourmet Vegetable Thai Potstickers**.