



# PORK BANH MI POTSTICKERS

Pan-fried **Gourmet Pork Potstickers** served atop jalapeño slaw made with green and red cabbage, cucumber, pickled daikon radish and carrots, drizzled with sriracha mayo and garnished with chopped cilantro. Yield: 2 Servings

## Ingredients:

6 Each	<b>Gourmet Pork Potstickers</b> [#5280230], Pan-Fried According To Package Directions	2 Tbsp.	Daikon Radish, Shredded & Pickled
¼ Cup	Green Cabbage, Shredded	2 Tbsp.	Carrot, Shredded & Pickled
¼ Cup	Red Cabbage, Shredded	¼ Cup	Sesame-Ginger Vinaigrette
2 Tbsp.	Jalapeño Pepper, Sliced	2 Tbsp.	Sriracha Mayo
2 Tbsp.	Cucumber, Julienned	Garnish	Cilantro, Chopped

## Directions:

1. In a small bowl, mix together the green cabbage, red cabbage, jalapeño pepper, cucumber, daikon radish, carrots and sesame-ginger vinaigrette to make the jalapeño slaw.
2. Place the jalapeño slaw in an even layer on the bottom of a serving plate.
3. Drizzle the jalapeño slaw with sriracha mayo and top with the **Gourmet Pork Potstickers**.
4. Garnish with cilantro.