



# CHICKEN & VEGETABLE STIR FRY

Sautéed Napa cabbage with shredded carrots, red bell pepper, jalapeño pepper and a cilantro lime sauce, topped with cucumber relish and pan-seared **Gourmet Chicken Potstickers**. Yield: 2 Servings

## Chicken & Vegetable Stir Fry Ingredients:

5 Each	<b>Gourmet Chicken Potstickers</b> [#5280130], Pan-Seared According To Package Directions	1 Cup	Napa Cabbage, Shredded
2 Tbsp.	Sesame Oil	1 tsp.	Ginger, Minced
½ Cup	Red Bell Pepper, Sliced	3 Tbsp.	Lime Juice
½ Cup	Carrot, Shredded	1 tsp.	Cilantro, Chopped & Divided
¼ Cup	Jalapeño Pepper, Sliced	To Taste	Salt & Black Pepper
¼ Cup	Red Onion, Sliced	Garnish	Black Sesame Seeds

## Cucumber Relish Ingredients:

¼ Cup	Apple Cider Vinegar
2 Tbsp.	Sugar
¼ Cup	Cucumber, Diced
2 Tbsp.	Red Onion, Minced

## Directions:

1. Heat the apple cider vinegar and sugar in a small saucepot until the sugar is dissolved and it is brought to a boil.
2. Add in the cucumber and red onion, then refrigerate to make the cucumber relish.
3. Heat the sesame oil on medium-high heat in a medium sauté pan.
4. Add in the red bell pepper, carrot, jalapeño pepper and red onion, then sauté for 2-3 minutes, or until the onions are translucent.
5. Fold in the Napa cabbage and ginger, then cook for another minute.
6. Deglaze the pan with the lime juice, then stir in the cilantro, salt and black pepper.
7. Place the vegetable mixture onto a serving dish and place the **Gourmet Chicken Potstickers** on top.
8. Top with the cucumber relish and garnish with black sesame seeds and remaining cilantro.