



CITRUS YUZU PORK POTSTICKERS

A bed of arugula tossed with a yuzu vinaigrette and topped with supremed oranges, grapefruits, red bell pepper and pan-seared **Gourmet Pork Potstickers**, garnished with black sesame seeds. Yield: 1 Serving

Citrus Yuzu Pork Potstickers Ingredients:

3 Each	Gourmet Pork Potstickers [#5280230], Pan-Seared According to Package Directions
1 ½ Cups	Arugula
¼ Cup	Orange Supremes
¼ Cup	Grapefruit Supremes
¼ Cup	Red Bell Pepper, Sliced
Garnish	Black Sesame Seeds

Yuzu Vinaigrette Ingredients:

1 Tbsp.	Yuzu Juice
1 Tbsp.	Honey
1 Tbsp.	Soy Sauce
½ tsp.	Dijon Mustard
2 Tbsp.	Vegetable Oil

Directions:

1. In a small mixing bowl, whisk together the yuzu juice, honey, soy sauce and dijon mustard.
2. Slowly add in the vegetable oil while whisking until emulsified to make the yuzu vinaigrette.
3. In a medium mixing bowl, toss the arugula in the yuzu vinaigrette, then place it into a serving dish.
4. Top with the orange supremes, grapefruit supremes, red bell pepper and **Gourmet Pork Potstickers**.
5. Garnish with black sesame seeds.