



GREEN CURRY PORK POTSTICKERS

Gourmet Pork Potstickers in a green coconut curry sauce and served with fried shallots, lime wedges and sliced jalapeño peppers. Yield: 6 Servings

Ingredients:

24 Each	Gourmet Pork Potstickers [#5280230], Pan-Seared According To Package Directions	2 Tbsp.	Lime Juice
1 Tbsp.	Vegetable Oil	1 Tbsp.	Sugar
2 Tbsp.	Green Curry Paste	To Taste	Salt & Black Pepper
1-14 oz. Can	Coconut Milk	2 Tbsp.	Shallot, Sliced & Fried
2 Tbsp.	Fish Sauce	1 Each	Jalapeño Pepper, Sliced
		To Serve	Lime Wedges

Directions:

1. Heat the vegetable oil in a large sauté pan on medium heat.
2. Add in the green curry paste and cook for 1-2 minutes, or until fragrant.
3. Stir in the coconut milk, fish sauce, lime juice, sugar, salt and black pepper, then simmer for 4-5 minutes, or until it reaches a sauce consistency to make the green coconut curry sauce.
4. Place the green coconut curry sauce on a serving dish and top with the **Gourmet Pork Potstickers**.
5. Serve with the shallot, lime wedges and jalapeño pepper.