



KOREAN BBQ PORK POTSTICKERS

Golden Tiger®

Pork Potstickers are tossed in a sweet bulgogi sauce and lightly grilled and served over kimchi fried rice. Yield: 2 Servings

Ingredients:

5 Each	Pork Potstickers [#54008], Prepared According to Package Directions	1 tsp.	Sesame Oil
1 Tbsp.	Vegetable Oil	1 Tbsp.	Sweet Soy Sauce
¼ Cup	Red Bell Pepper, Diced	1 Cup	White Rice, Prepared
½ Cup	Kimchi, Chopped	Garnish	Scallion, Chopped

Directions:

1. Heat the vegetable oil in a medium sauté pan over high heat.
2. Add in the bell peppers and stir continuously for 1 minute.
3. Add the kimchi and cook for 2 minutes, stirring occasionally.
4. Add the sesame oil and the sweet soy sauce and toss to coat the vegetables.
5. Add the white rice and toss to combine, fold occasionally for 2 minutes.
6. Place the kimchi fried rice on a serving plate and top with **Pork Potstickers**.
7. Garnish with chopped scallion.