



# NASHVILLE HOT CHICKEN POTSTICKERS

**Chicken Potstickers** fried until crisp and tossed in Nashville hot sauce, served atop creamy coleslaw with a sweet gherkin pickle. Yield: 2 Servings

## Ingredients:

4 Each	<b>Chicken Potstickers</b> [#5280130], Deep Fried at 350°F for 2 Minutes
2 Tbsp.	Nashville Hot Sauce
½ Cup	Coleslaw, Prepared
2 Each	Gherkin Pickles, Halved

## Directions:

1. In a small bowl, toss the **Chicken Potstickers** in Nashville hot sauce.
2. Spread the coleslaw onto the serving dish and top with the **Chicken Potstickers**.
3. Skewer each **Chicken Potsticker** with a half of the gherkin pickle.