



PORK MISO SOUP

Miso soup made with bok choy and onion, topped with steamed **Gourmet Pork Potstickers** and garnished with sliced scallions. Yield: 4 Servings

Ingredients:

12 Each	Gourmet Pork Potstickers [#5280230], Prepared According to Package Directions
1 Quart	Vegetable Broth
¼ Cup	White Miso Paste
½ Cup	White Onion, Sliced
½ Cup	Bok Choy, Chopped
Garnish	Scallions

Directions:

1. Bring the vegetable broth to a simmer in a medium saucepot.
2. Add in the white miso paste, white onion and bok choy, then simmer for 4-5 minutes, or until the bok choy is tender.
3. Pour an even amount into 4 soup bowls, then top each bowl with 3 **Gourmet Pork Potstickers**.
4. Garnish with scallions.