



PORK POTSTICKER RAMEN

Hearty tonkatsu broth with tender ramen noodles, soft-boiled egg, enoki mushrooms and bok choy, topped with pan-seared **Gourmet Pork Potstickers** and garnished with scallions. Yield: 4 Servings

Ingredients:

12	Gourmet Pork Potstickers [#5280230],	1 Cup	Enoki Mushrooms
Each	Prepared According To Package Directions	1 Quart	Tonkatsu Broth, Prepared & Heated
1½ lb.	Ramen Noodles, Prepared	4 Each	Soft-Boiled Egg, Prepared & Halved
1 Each	Bok Choy, Quartered	Garnish	Scallions, Sliced

Directions:

1. Place 6 oz. of ramen noodles into each serving bowl and top with a quarter of bok choy and an even amount of enoki mushrooms.
2. Pour 1 cup of tonkatsu broth over each bowl of noodles.
3. Top each bowl with 3 **Gourmet Pork Potstickers** and a soft-boiled egg.
4. Garnish with scallions.