

## **RATATOUILLE VEGETABLE STIR FRY**

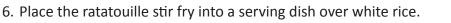
A vegetable stir fry made with white onion, red bell pepper, garlic, ginger, yellow squash, zucchini, rice vinegar and soy sauce, served over white rice and topped with **Gourmet Vegetable Thai Style Potstickers**, garnished with black sesame seeds. Yield: 4 Servings

## Ingredients:

12 Each	Gourmet Vegetable Thai Style Potstickers [#5280430], Pan-Seared According To Package Directions	½ Each	Yellow Squash, Julienned
2 Tbsp.	Vegetable Oil	1 Each	Zucchini, Julienned
2 Tbsp.	Sesame Oil	2 Tbsp.	Rice Vinegar
½ Each	White Onion, Julienned	2 Tbsp.	Soy Sauce
1 Each	Red Bell Pepper, Julienned	To Taste	Salt & Black Pepper
1 Each	Garlic Clove, Minced	2 Cups	White Rice, Prepared
1 tsp.	Ginger, Minced	Garnish	Black Sesame Seeds

## Directions:

- 1. Heat the vegetable and sesame oils in a large sauté pan on high heat.
- 2. Add in the white onion, red bell pepper, garlic and ginger, then sauté for 2–3 minutes, or until the onion has started to caramelize.
- 3. Add in the yellow squash and zucchini, then sauté for another 3–5 minutes, or until the vegetables are tender.
- 4. Deglaze the pan with the rice vinegar, then stir in the soy sauce, salt and black pepper.
- 5. Cook for another minute, or until the sauce has evenly coated the vegetables to make the ratatouille stir fry.



7. Top with the **Gourmet Vegetable Thai Style Potstickers** and garnish with sesame seeds.

