



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.
6. Place the ratatouille stir fry into a serving dish over white rice.
7. Top with the **Gourmet Vegetable Thai Style Potstickers** and garnish with sesame seeds.