



SESAME-CRUSTED PORK POTSTICKERS

Sesame seed-crusted **Gourmet Pork Potstickers** pan-fried until golden and served with chili garlic and hoisin sauces for dipping. Yield: 1 Serving

Ingredients:

6 Each	Gourmet Pork Potstickers [#5280230]
2 Tbsp.	Water
2 Tbsp.	Sesame Seeds
¼ Cup	Chili Garlic Sauce
¼ Cup	Hoisin Sauce

Directions:

1. Dip the bottom of a **Gourmet Pork Potsticker** in water and then the sesame seeds.
2. Repeat step 1 with the remaining **Gourmet Pork Potstickers**.
3. Pan-fry the **Gourmet Pork Potstickers** according to package directions.
4. Serve with the chili garlic and hoisin sauces.