



SESAME-GINGER PORK POTSTICKERS

Pan-seared **Gourmet Pork Potstickers** served on a sesame-ginger slaw made with shredded carrots, red bell pepper, green and red cabbages, served with a Bohemian pilsner. Yield: 1 Serving

Ingredients:

5 Each	Gourmet Pork Potstickers [#5280230], Prepared According to Package Directions	2 tsp.	Cilantro Leaves
¼ Cup	Green Cabbage, Shredded	¼ Cup	Red & Green Bell Pepper, Sliced
¼ Cup	Red Cabbage, Shredded	4 tsp.	Sesame-Ginger Vinaigrette
¼ Cup	Carrot, Shredded	Garnish	Black Sesame Seeds
		Garnish	Scallions, Sliced

Directions:

1. In a small mixing bowl, mix together the green cabbage, red cabbage, carrot, cilantro, red and green bell pepper.
2. Gently stir in the sesame-ginger vinaigrette until evenly coated to make the sesame-ginger slaw.
3. Place the sesame-ginger slaw on a plate and top with the **Gourmet Pork Potstickers**.
4. Garnish with black sesame seeds and scallions.