



SPICY GARLIC PORK DUMPLING

Hot garlic miso broth topped with **Pork Potstickers**, sautéed red bell pepper and carrot, garnished with sesame seeds and sliced scallions. Yield: 2 Servings

Ingredients:

4 Each	Pork Potstickers [#5280230]
2 tsp.	Sesame Oil
2 Tbsp.	Red Bell Pepper, Sliced
2 Tbsp.	Carrots, Shredded
4 Cups	Water
3 Tbsp.	Garlic Miso Seasoning
Garnish	Black Sesame Seeds
Garnish	Scallions, Sliced

Directions:

1. Heat up the sesame oil in a small sauce pot.
2. Sauté the red bell pepper and carrots for 1–2 minutes, or until they are tender.
3. Add in the water with the garlic miso seasoning and **Pork Potstickers**, then bring it to a simmer.
4. Simmer the **Pork Potstickers** in the liquid for 4-5 minutes, or until heated throughout.
5. Garnish with black sesame seeds and scallions.