



SWEET POTATO CHICKEN POTSTICKER STIR FRY

Caramelized sweet potatoes stir fried with peanuts, scallions, pumpkin seeds, and a honey soy sauce, topped with pan-seared **Gourmet Chicken Potstickers**. Yield: 2 Servings

Ingredients:

12 Each	Gourmet Chicken Potstickers [#5280130], Pan-Seared According To Package Directions	1 ½ lb.	Sweet Potato, Sliced and Roasted
1 Tbsp.	Vegetable Oil	¾ Cup	Peanuts, Roasted
1 Tbsp.	Soy sauce	¼ Cup	Pumpkin Seeds, Roasted
½ tsp.	Honey	To Taste	Salt & Black Pepper
		¼ Cup	Scallions, Sliced

Directions:

1. Heat vegetable oil in a large sauté pan over high heat.
2. In a small mixing bowl whisk together soy sauce and honey.
3. Add the sliced sweet potato, peanuts, pumpkin seeds, salt and pepper into the pan and cook for 2 minutes.
4. Add the honey soy sauce and the scallions and cook for 2 minutes.
5. Place the stir fry on a serving plate and top with **Gourmet Chicken Potstickers**.