



Korean Potsticker Stir Fry

A stir fry made with **Kimchi Chicken Potstickers**, sliced peppers, onion, carrots, green onion, and a spicy gochujang sauce.

Yield: 3 Servings



Ingredients:

9 Each - **Kimchi Chicken Potstickers [5633751]**, Prepared According to Package Directions

1 Tbsp - Sesame oil

1 Tbsp - Garlic Puree

1/3 Cup - Red Bell peppers, Sliced

1/3 Cup - Carrots , shredded

1/3 Cup - Onions, sliced

1/3 Cup - Green onion, batons

Sauce Ingredients:

1 Tbsp - Gochujang

3 Tbsp - Oyster Sauce

2 Tbsp - Water

1 Tbsp - Sugar

1 Tbsp - Mirin

Directions:

1. In a small bowl combine gochujang, oyster sauce, water, sugar, and mirin, and stir until well combined to make the sauce.,
2. In a medium saucepan over medium heat add sesame oil and garlic.
3. Once the garlic starts to brown, add the bell peppers, carrots, and onions.
4. When the vegetables begin to soften, add the stir fry sauce and toss until well coated.
5. Remove from heat then add the green onion.
6. Plate the stirfry and top with **Kimchi Chicken Potstickers**.

