



ALLERGEN ALERT:

Sambal Chicken Potstickers contain dairy, wheat/gluten and egg.
Beef Bulgogi Potstickers contain soy, wheat/gluten, egg and fish.

Beef Bulgogi Potstickers & Sambal Chicken Potstickers

EQUIPMENT NEEDED: Large sauté pan (non-stick preferable) with lid.

STORE: The Potstickers have been frozen before shipping and will arrive frozen or partially thawed. If you plan to enjoy your Potstickers within 2 days, store in your refrigerator in their original packaging; otherwise, freeze for up to 2 weeks (in original packaging). Defrost overnight in your refrigerator. Sauces can be stored in your refrigerator for up to 2 weeks.

PREP:

1. Carefully remove potstickers from packaging. In a large sauté pan, add $\frac{1}{16}$ inch layer of water to cover the bottom of the pan. Add 1 tablespoon canola oil for every 12 potstickers.
2. Arrange the potstickers, flat side down, in the pan. Work in batches, if necessary, to not overcrowd. Place the sauté pan over medium-high heat and cover. Cook 4-5 minutes, until all of the water evaporates.
3. Gently shake the pan with the lid on to make sure all water is evaporated. Carefully remove the lid, opening lid away from you to avoid splatter, and continue to cook 45-60 seconds, until bottom of potstickers become crisp. Using a thin metal spatula, flip one potsticker over to make sure bottom is crispy; if not, cook until crispy.

SERVE: Transfer potstickers to a plate, crispy side up, and serve with corresponding sauce.

- Beef Bulgogi with Gochujang Dipping Sauce
- Sambal Chicken with Sweet Chile Dipping Sauce

Enjoy!

Peace and Good Eating!

Ming Tsai



Sambal Chicken



Beef Bulgogi

Ming Tsai's Potstickers
(Total Cook Time: 10 Minutes)

