Asian Potstickers

Servings:	1.00	Category:	Entree	
Serving Size:	6.00 Each	HACCP Process:	Same Day Se	rvice
Meal Type:	Lunch	Recipe ID:	R-44345	
Ingredients				
Description Measurem	nent	Prep Instructions		DistPart #
Chicken & Vegetable 6 Each Potstickers	or food safety and quality, heat before eating to an internal temperature of 165 degree F. Pan-Sear: Heat a large nonstick skillet pan over high heat then add 2oz of water to coat. Add 12-14 frozen dumplings then cover and cook for 2-3 minutes or until most water is absorbed. Reduce heat to medium, then add 0.5 oz of oil. Cover and let simmer for approximately 3-4 minutes or until golden brown. Deep- Fry: Pre-heat oil to 350 degrees F, place 12-14 frozen dumplings into a fryer basket. Immerse for 4-5 minutes or until golden brown. Periodically shaking baskets during cook time to prevent dumplings from sticking together. Steam: Pre-heat steamer. Lightly coat a 2" full-size hotel pan with cooking oil spray. Arrange and space apart 20-24 frozen dumplings into pan without touching. Steam dumplings uncovered for 8 minutes or until cooked through. Boil(soup): Add frozen dumplings float on top. Reduce heat and simmer 2 minutes. Convection Oven-low fan: Preheat oven to 350 degrees F. Lightly coat a 2" full-size hotel pan with cooking oil spray. Arrange and space apart 20-24 frozen dumplings into pan without touching. Add 1 cup of water. Cover with foil and bake 20 minutes or until cooked through. Let stand 2 minutes before serving. Heating time may vary due to equipment variances. Refrigerate or discard any unused portion.			640331
SAUCE GOCHUJANG 1/4 Cup PEPR	READY_TO_EAT Ready to use.			378581

Preparation Instructions 1. pour 3 bags of potstickers into a 4 inch steam table pan

- 2. add 32 oz of sauce stir well
- 3. bake at 350 for 20 mins stir, return to oven cook an additional 10-15 mins until internal temp reaches 165
- 4. serve with steamed Asian style veggies and Asian brown rice

Recipe notes: 72 servings per case of the potstickers 6 potstickers per serving 3 bags to 1 pan with 32 oz of sauce

Meal Components (SLE)

Amount Per Serving	
Meat	2.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

Nutrition Facts

Servings Per Recipe: 1.00 Serving Size: 6.00 Each

Amount Per Serving				
Calories		320.00		
Fat		7.00g		
SaturatedFat		0.00g		
Trans Fat		0.00g		
Cholesterol		25.00mg		
Sodium		1110.00mg		
Carbohydrates		55.00g		
Fiber		2.00g		
Sugar		30.00g		
Protein		13.00g		
Vitamin A	0.00IU	Vitamin C	0.00mg	
Calcium	25.90mg	Iron	2.20mg	

*All reporting of TransFat is for information only, and is not used for evaluation purposes

**One or more nutritional components are missing from at least one item on this recipe.

Nutrition - Per 100g

No 100g Conversion Available