

THE PERFECT

Gourmet™

Mini and Classic
Short Cut Recipes

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"Yum Yum" Dipping Sauce

1 tsp. tomato paste	1 1/4 cups mayonnaise
1 tbsp. melted butter	1 tsp. white sugar
1/2 tsp. garlic powder	1 pinch cayenne pepper
1/4 tsp. paprika	1/4 cup water

Sweet Soy Dipping Sauce

1/2 cup soy sauce	1/2 cup white sugar
1 garlic clove, minced finely	1/2 cup boiling water
1/4 cup plus 2 tbsp white vinegar	

Whisk ingredients together and let rest for 15-30 minutes to allow the flavors to combine. Refrigerate in airtight container until ready to serve, and enjoy within two weeks.

Asian "Spaghetti"

10 oz. uncooked spaghetti	2 tbsp. canola oil
1 cup sliced mushrooms	1 garlic clove, minced
1 cup snow peas	1/4 cup soy sauce
3/4 cup shredded carrots	1 tsp. sugar
3 spring onions, chopped	1/4 tsp. cayenne pepper

Cook noodles according to package directions.

Meanwhile, in a large skillet, sauté mushrooms, snow peas, carrots and green onions in canola oil until tender. Add garlic then cook for one minute longer.

Drain the cooked noodles. In a small bowl, whisk together the soy sauce, sugar and cayenne. Add noodles and soy sauce mixture to skillet and toss to coat. Serve warm.

Serves 1-2

Quick & Easy Fried Rice

4 cups cooked rice (white or brown)	½ red bell pepper, diced
1 tsp. sesame oil	2 oz. soy sauce (or to taste)
½ carrot, diced	½ cup frozen peas
½ onion, diced	2 eggs, scrambled
	Black pepper to taste

Heat sesame oil in a large sauté pan until slightly smoking (it burns quickly, so keep a close eye). Add onion, carrot, and red bell pepper. Cook until tender. Add rice and cook for about 5 more minutes. Add soy sauce and stir, while pan is still over the heat. Stir in peas and add black pepper, if desired. Remove from pan to a platter or bowl. Then wipe pan and return to heat. Pour in a little more oil and scramble the eggs. When eggs are fully cooked, pour over top of rice and stir everything together.

Serves 4 - 6

Pot Pie with Mini Potstickers

16 mini potstickers

1 can Condensed Cream of Chicken Soup

¼ cup milk

1 cup frozen mixed vegetables, thawed

1 tube flaky buttermilk biscuits

4 6oz ramekins or 1 large baking dish

Step 1

Preheat oven to 400°F. While oven is pre-heating, sauté or Air Fry potstickers until golden brown (directions on bag).

Step 2

Stir the potstickers, soup, milk, and vegetables in a medium bowl. Spoon the mixture into a 6oz ramekin. Open and divide the biscuits and place one on top.

Step 3

Bake for 20 minutes or until the biscuits are golden brown. Check after 15 minutes.

Serves 4

Mini Potsticker Enchilada Casserole

10 mini potstickers

½ cup store bought enchilada sauce (green or red)

¼ cup sharp cheddar or Monterey Jack cheese
(shredded)

1tbl. chopped cilantro (optional)

Step 1

Preheat oven to 350*. While oven is pre-heating, sauté or Air Fry potstickers until golden brown (directions on bag).

Step 2

Toss the potstickers in the enchilada sauce and put in a small casserole. Top with cheese and bake until bubbling (*approximately 20 minutes*) and hot.

Step 3

Remove from the oven and, if desired, top with fresh chopped cilantro and hot sauce.

Serves 1

Mini Potsticker Caesar Salad

7 mini potstickers

1 small head of romaine, chopped

Store-bought Caesar dressing

1 tsp fresh squeezed lemon juice

2 tbl. Parmesan

¼ tsp. black pepper

Step 1

Sauté or Air Fry potstickers until golden brown (directions on bag).

Step 2

Toss romaine, lemon juice, black pepper and salad dressing. Top with potstickers. Sprinkle with Parmesan cheese

Step 3

Enjoy!

Serves 1

Mini Potsticker & Cranberry-Apple Salad

- 15 mini potstickers
- 1 bag baby arugula
- 2 heads of Romaine lettuce
- 1 cup dried cranberries
- 1 Honeycrisp apple, diced with skin on
- 1 carrot julienned
- 4 oz goat cheese crumbles
- 1 bottle fat-free cranberry and balsamic dressing

Step 1

Sauté or Air Fry potstickers until golden brown (directions on bag). Cool to room temperature.

Step 2

Dice your apple, julienne your carrots & chop lettuce.

Step 3

Toss all your ingredients together in a large bowl and dress. Serve and enjoy.

Party Size

Pan Fried Mini with Asparagus & Peas

15 mini potstickers

1 cup frozen peas (defrosted)

1 small bunch of asparagus, chopped small like pea size

2 cloves of garlic, finely chopped

¼ - ½ cup of grated Parmesan cheese

Olive Oil

Step 1

Sauté asparagus, garlic & defrosted peas until al-dente.

Step 2

Lightly pan fry mini potstickers in olive oil and turn until golden brown on each side.

Step 3

Lightly toss the vegetables with the potstickers. Place in pretty bowl and add grated Parmesan cheese with a light drizzle of olive oil. Optional lime zest for freshness.

Serves 2 - 4

Classic Potstickers Air Fry Preparation:

Lightly spray potstickers with vegetable or canola oil. Cook at 375° for 7-8 minutes, shaking the basket once halfway through.

Please note that the **Mini Potstickers** air fryer cooking instructions are on the packaging!

Thank You & Enjoy!