Sweet Wasabi Dipping Sauce

½ cup mayonnaise
2 tbsp. orange juice
2 tbsp. Teriyaki sauce
½ tsp. chopped garlic
2 tsp. Wasabi paste* (Note: add more or less based on spice preference)
1 tsp. honey
1 tsp. chopped parsley for garnish

Method:
Place all ingredients in a bowl. Whisk until well blended.
Serve in a small ramekin as dipping sauce.

* Can be found in the condiment aisle of your grocery store.

Air Fry Preparation:
Lightly spray pot stickers with vegetable or canola oil. Cook at 375° for 7-8 minutes, shaking the basket once halfway through.

Thank You & Enjoy!

info@theperfectgourmet.com
(866) 461-4183

Asian BBQ dipping Sauce

6 oz. your favorite sweet BBQ sauce (brown sugar)
2 oz. low sodium soy sauce
1 tbsp. fresh sliced scallions
1 tsp. chopped garlic
Pinch of powder ginger

Method:
Add all ingredients in a small bowl and whisk until blended.
Serve with your favorite pot stickers.

'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

Method:
Place all ingredients in a bowl. Whisk until well blended.
Serve in small ramekin as dipping sauce.

* Can be found in the condiment aisle of your grocery store.
Simple General Tso's Pot Stickers - serves 4
8 oz. General Tso’s sauce (From oriental section of your market)
1-10 oz. bag steam fresh rice from frozen veggie section
1-10 oz. package broccoli florets from frozen veggie section
16 pot stickers sautéed or air fried

Step 1: Follow cooking instructions for rice and broccoli, set aside once cooked.
Step 2: While rice and broccoli are cooking, sauté or air fry pot stickers until golden brown per directions on the bag.
Step 3: Add hot broccoli and pot stickers to mixing bowl and toss with sauce. Serve over rice.

Easy Pot Sticker Soup - Serves 2
2 cups beef or chicken stock (low sodium)
1/2 scallion sliced thin
3 fresh mushrooms sliced thin (optional)
1 tbsp. shredded carrot or thin sliced rounds
1 oz. low sodium soy sauce
6 pot stickers of your choice

Step 1. In a sauce pot, add beef or chicken stock, over medium high heat, bring to a simmer.
Step 2. Add shredded carrots, scallions, sliced mushrooms, and soy, simmer for 2 minutes.
Step 3. Place pot stickers on a plate, cover with damp paper towel and microwave for 90 seconds from frozen.
Step 4. Place pot stickers in bowl and ladle broth and vegetables over top.

Cream of Mushroom Casserole with Pot Stickers
1 can cream of mushroom soup
1 cup thinly bread crumbs
1/4 cup grated Parmesan cheese
12-16 pot stickers

Step 1: Preheat oven to 350˚
Step 2: Prepare mushroom soup per directions.
Step 3: Air fry or sauté pot stickers until golden brown per directions.
Step 4: Mix cheese and bread crumbs together in small bowl.
Step 5: Mix mushroom soup and dumplings together and pour in greased baking dish.
Step 6: Top with bread crumbs and cheese mixture and bake at 350˚ for 30 minutes until hot and bubbly.
Step 7: Serve over the egg noodles.

Pot Stickers with Fried Rice (Serves 4)
1-10 oz. box frozen mixed veggies
1-10 oz. rice
2 large eggs

Step 1: Cook rice and mixed veggies per directions. Set aside.
Step 2: Heat oil in sauté pan over medium high heat and scramble eggs.
Step 3: Add mixed veggies and rice until hot.
Step 4: Add teriyaki sauce and ginger, stir until mixed.
Step 5: Place rice on plate and top with pot stickers and scallion garnish.