

Mini Pork Pot Sticker Skewers with Fried Rice

Servings: 25 servings

INGREDIENTS

- 75 ea Pacific Jade® Sesame Pork Mini Pot Stickers
- 3 T sesame oil
- 2 T toasted sesame seeds
- 6 c cooked long grain rice
- 2 c frozen peas and carrots
- 1 c soy sauce
- 1 bunch sliced green onions
- 1 t red pepper flakes
- 2 eggs
- salt and pepper to taste

PREPARATION

1. Sauté from frozen mini pot stickers in hot sesame oil till golden. Toss with 2 T of soy sauce, then dust with sesame seeds. Skewer 3 per skewer.
2. Sauté beaten eggs into thin pancake style. Allow to cool slightly; then roll up and slice thin into ribbons to be added to rice mixture. Season with salt and pepper.
3. Sauté cooked rice with additional sesame oil, remaining soy sauce and frozen veggies till veggies are tender. Add cooked egg ribbons, dust with red pepper flakes and sliced green onions.
4. Build appetizer by placing fried rice in bottom of mini Chinese to-go container and top with pot sticker skewer. Insert chopsticks or mini fork. Serve warm.

