



PASSPORT CUISINE®

Passport Cuisine® Kung Pao Pork Gyoza (Serves 4)

Ingredients:

16pcs Passport Cuisine® Pork & Vegetable Gyoza
Canola/vegetable oil for frying

Vegetables:

Pineapple slices – 1 can, cut into ¼ slices
Red onion – 1 inch square cuts, about a medium onion or 1 cup
Red bell pepper – 1 inch square cuts, 1 whole seeded
Green bell pepper – 1 inch square cuts, 1 whole seeded

Gravy:

Chinese cooking wine or regular white wine – 3TB
Light soy sauce – 3TB
Sesame oil – 2TB
Cornstarch, 3TB mixed with 3TB of cold water
Hot chile paste or sambal oelek – 2TB
Distilled white vinegar – 3tsp
Brown sugar – 3tsp

Preparation:

1) In a medium to large saucepan, bring frying oil to 360°F. Add gyoza from frozen and cook for about 6-8 minutes until golden brown and heated all the way through. Rest on a rack over paper towels. 2) In another medium saucepan combine all Kung Pao sauce ingredients and bring to a simmer on medium high heat. Keeping the heat at medium low and small simmer. 3) Add all vegetables to Kung Pao sauce and bring back to a simmer. Continue to hold at low heat. 4) In a large bowl, add rested gyoza and toss with Kung Pao sauce with vegetables. Start with half the sauce mixture and add more to your preference. **TIP:** save some extra sauce to ladle over rice when serving Kung Pao Chicken Gyoza rice plate.

Please contact your DNI Group representative today.

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