



Warm Dumpling Salad

60583 – CHEF ONE® Chicken Lemongrass Dumpling

69144 – MINH® Less Sodium Teriyaki Sauce

INGREDIENTS

CHEF ONE® Chicken Lemongrass Dumpling

MINH® Less Sodium Teriyaki Sauce

Vegetable Oil

Red Bell Pepper

Yellow Onion

Broccoli Florets

Water

Romain Lettuce

AMOUNT

1 Bag

1 qt

1 cup

1 qt. + 1 pint

1 qt. + 1 pint

1 qt. + 1 pint

1 qt. + 1 pint

Garnish

PROCEDURES/PREPARATION

- 1. Thaw** MINH® Less Sodium Teriyaki Sauce
- 2. Prepare** CHEF ONE® Chicken Lemongrass Dumplings by splitting one bag into 3 batches of approximately 16 dumplings each. Measure 2 ounces of water per batch for a total of 3/4 cup of water. Measure 2 ounces of vegetable oil per batch for a total of 1 cup of vegetable oil.
- 3. Heat** 2 oz of water in a large non-stick skillet over high heat. Add 16 dumplings and sear for 2-3 minutes.
- 4.** Reduce heat to medium and add 2 oz. of vegetable oil to the skillet, cover, and cook for 3-4 minutes, or until internal temperature reaches 165°F.
- 5. Remove** dumplings from the pan, cover, and set aside.
- 6. Repeat** steps 1-4, for a total of 3 batches.
- 7. Stir** in peppers, onion, broccoli, MINH® Less Sodium Szechwan Sauce, and water to pan. Cook 3-5 minutes or until vegetables are tender.
- 8. Toss** the prepared CHEF ONE® Chicken Lemongrass Dumplings with the sauced vegetables and place on 1 1/2 cups of shredded romaine lettuce.



BBQ Dumpling Platter

60582 – CHEF ONE® Chicken Teriyaki Potsticker



INGREDIENTS

AMOUNT

CHEF ONE® Chicken Teriyaki Potsticker

7pcs

BBQ Sauce

¼ cup

Green Onion (shaved)

Garnish

PROCEDURES/PREPARATION

1. **Fry** frozen dumplings for 4-5 minutes until internal temps reach 165°F and then place in lined container.
2. **Drizzle** serving platter with BBQ sauce
3. **Garnish** platter with green onions



Buffalo-Style Chicken & Vegetable Dumplings

60688- CHEF ONE® Chicken & Vegetable Dumplings

INGREDIENTS

AMOUNT

CHEF ONE® Chicken & Vegetable Dumplings

7pcs

Buffalo Sauce

¼ cup

Ranch or Bleu Cheese

1 tbsp

Celery

2

PROCEDURES/PREPARATION

1. Fry frozen dumplings for 4-5 min until internal temps reach 165°F and place in lined serving container
2. Fill small ramekin with Buffalo sauce
3. Fill small ramekin with Bleu Cheese dressing
4. Place celery sticks, ramekins and dumplings on a platter.





Dumpling Flight

60688- CHEF ONE® Chicken & Vegetable Dumplings



INGREDIENTS

AMOUNT

| | |
|--|---------|
| CHEF ONE® Chicken Lemongrass Dumpling | 7pcs |
| MINH® Less Sodium Orange Sauce | 2 tbsp |
| MINH® Less Sodium Teriyaki Sauce | 2 tbsp |
| Green Onions | Garnish |

PROCEDURES/PREPARATION

- 1. Pan Sear**, Steam and deep fry 2 of each dumplings. Heat to internal temperature reaches 165°F .
- 2. Place** onions on platter.
- 3. Place** dumplings on platter.
- 4. Portion** MINH® sauces into cups.



THAI-STYLE COCONUT & POTSTICKER RICE BOWL

60695— CHEF ONE® VEGETABLE DUMPLING

| INGREDIENTS | AMOUNT |
|------------------------------|--------|
| CHEF ONE® Vegetable Dumpling | 3pcs |
| White Rice | 1 cup |
| Canola Oil | 1 tbsp |
| Shiitake Mushrooms | ½ cup |
| Coconut Lemongrass Sauce | ½ cup |
| Scallions | 2 tsp |

PROCEDURES/PREPARATION

- 1. In a medium skillet**, heat one tablespoon of the canola oil over high heat and sear the potstickers on one side for two minutes, then set aside. Pan-sear potstickers until crispy and reach internal temperature of 165°F or above, then set aside.
- 2. In a wok**, heat the remaining oil over high heat and sauté the shiitake mushrooms for two minutes, then set aside.
- 3. In the same wok** over high heat, stir-fry the white rice for two minutes.
- 4. To the rice**, add sautéed mushrooms and sauce; stir-fry for one more minute.
- 5. Place** the stir-fry mixture in the center of a large plate and top with the prepared potstickers and scallions, then serve.





POTSTICKER SOUP

60583- CHEF ONE® CHICKEN LEMONGRASS POTSTICKER



| INGREDIENTS | AMOUNT |
|---|--------|
| CHEF ONE® Chicken Lemongrass Potsticker | 3pcs |
| Chicken Stock | 12 oz |
| Soy Sauce | 2 tsp |
| Bok Choy Cabbage | 2 oz |
| Carrots | 2 tbsp |
| Chinese Cooking Wine | ¼ cup |
| Sesame Oil, toasted | ½ tsp |

PROCEDURES/PREPARATION

- 1. Bring** chicken stock and 2 tsp of soy sauce to a boil in large saucepan.
- 2. Reduce heat.** Add potstickers, bok choy, carrots and gently simmer for 6 minutes, then remove with slotted spoon and set aside. Internal temperature of the dumplings reach 165°F .
- 3. Stir in** sherry and ginger, then simmer 1 minute.
- 4. Pour** soup into a bowl.



Edamame Dumpling Wrap

60588- CHEF ONE® Edamame Dumpling

59372 - MINH® Fried Rice

69144 - MINH® Less Sodium Teriyaki Sauce



INGREDIENTS

AMOUNT

| | |
|---|---------|
| CHEF ONE® Edamame Dumpling | 5pcs |
| MINH® Fried Rice | 1/2 Cup |
| MINH® Less Sodium Teriyaki Sauce | 2 tbsp |
| Spinach Tortilla | 1 |

PROCEDURES/PREPARATION

1. **Place** tortilla on a clean plate.
2. **Deposit** warmed up rice (internal temps should be 165°F) and salad on tortilla.
3. **Pan-sear** CHEF ONE® Edamame dumplings.
4. **Place** 5 CHEF ONE® Edamame Dumplings onto bed of rice and salad.
5. **Fold** into a wrap or burrito.



Loaded Bloody Mary

60583- CHEF ONE® Chicken Lemongrass Dumpling
69351 - MINH® 1.5 oz Vegetable Egg Roll

| INGREDIENTS | AMOUNT |
|---------------------------------------|---------|
| CHEF ONE® Chicken Lemongrass Dumpling | 2pcs |
| MINH® 1.5 oz Vegetable Egg Roll | 1 piece |
| Bloody Mary Mix | 1 cup |
| Celery Stalk | 1 |

PROCEDURES/PREPARATION

1. **Make** Bloody Mary to liking.
2. **Place** cooked dumplings and egg roll on a skewer (internal temps should reach 165°F).
3. **Top** Bloody Mary with dumpling and egg roll skewer insert celery into Bloody Mary.