The ever-flavorful potsticker is a pocket-sized snack bursting with meat and/or vegetable filling wrapped inside a thin dough. Potstickers earned their unique name from the way they are cooked. When pan-frying, the rich golden-brown color is achieved when the dough sticks to the pot. It can then be served with your favorite dipping sauce.

HEATING INSTRUCTIONS:

**Pan Frying:** (Use non-stick pans only.)
Put approximately 1 tablespoon of vegetable oil into a hot frying pan (medium heat). Place the frozen potstickers in the frying pan. Add cold water into the frying pan to cover one fifth of the potstickers’ height. Cover the frying pan and cook in high heat. Turn to medium heat after most of the water has evaporated. Continue to cook until all the water has evaporated and the bottoms of the potstickers are golden brown.

*After all the water has evaporated, carefully monitor the potstickers so they do not burn.

**Microwave:**
Remove potstickers from bag and place in microwaveable container. Add cold water into the container to cover one fifth of the potstickers’ height. Cover with damp paper towel. For 10 potstickers, set microwave on high for 1 minute 45 sec. Pour out excess water and serve with desired sauce.

INGREDIENTS:

**Filling:** Chicken, Cabbage, Water, Soybean Oil, Scallion, Salt, Sugar, Sesame Oil, Flavor Enhancer (Glycine, Di-Alanine, Disodium Succinate, Salt, Sodium 5-Insinate, Sodium 5-Guanylate).

**Dough:** Bleached Wheat Flour, Water, Salt, Sodium Polyphosphate (Sodium Polyphosphate, Potassium Metaphosphate, Sodium Pyrophosphate [Anhydrous], Sodium Phosphate Monobasic [Anhydrous])

**Allergens:** Wheat and Soy.

ITEM#: 314
**Bulk Specs:** 7.5 lbs x 2 bags (approximately 330 pieces)
**Case Weight:** 15 lbs.
**Case Dimension:** 16” x 10.25” x 7.375”
**Case Cube:** 0.70”
**Pallet Tie/Tier:** 12/10
**Case UPC:** 7 66630 90005 8

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