

## SPICY GARLIC DUMPLING

- 8 Anjinomoto® Potsticker Dumplings
- 4 tsp Sesame oil
- 4 Tbsp Red bell pepper, sliced
- 4 Tbsp Carrots, shredded
- 8 cup Water
- 6 Tbsp Garlic miso seasoning
- Black sesame seeds
- Scallions, sliced

1. Heat up the sesame oil in a small sauce pot.
2. Sauté the red bell pepper and carrots for 1–2 minutes, or until they are tender.
3. Add in the water with the garlic miso seasoning and Potstickers, then bring it to a simmer.
4. Simmer the Potstickers in the liquid for 4-5 minutes, or until heated through.
5. Garnish with black sesame seeds and scallions.

### ADDITIONAL INFORMATION

<b>Ingredients</b>	<a href="#">4 Tbsp Carrots, shredded</a> , <a href="#">4 Tbsp Red bell pepper, sliced</a> , <a href="#">4 tsp Sesame oil</a> , <a href="#">6 Tbsp Garlic miso seasoning</a> , <a href="#">8 Anjinomoto® Potsticker Dumplings</a> , <a href="#">8 cup Water</a> , <a href="#">Black sesame seeds</a> , <a href="#">Scallions, sliced</a>
<b>Course</b>	<a href="#">Starters</a>
<b>Cuisine</b>	<a href="#">American</a> , <a href="#">Asian</a>
<b>Serving Size</b>	4
<b>Category</b>	<a href="#">Vegetarian</a>