



SHRIMP POTSTICKER SOUP

This fast and easy to make soup makes for a good lunch or snack on the go!

Yield: 4 Servings

INGREDIENTS

	Ground Black Pepper
2 Item	Portobello mushrooms, sliced
1 Item	Scallions, finely chopped
2 Unit	10.5oz Beef consommé
1 pk.	18oz SeaPak Shrimp Potstickers
1 Unit	Soy ginger dipping sauce included in package

DIRECTIONS

1. Prepare SeaPak Shrimp Potstickers according to package directions using the pan sauté method.
2. In a medium sauce pan, add beef consommé, 2 cups water, 2 tablespoons of the Soy Ginger dipping sauce from the package and scallions and bring to a low simmer.
3. Add mushrooms and simmer for one minute.
4. Add pepper to taste. Stir in hot pot stickers and ladle into bowls.
5. Garnish with scallion and serve hot with remaining dipping sauce on the side.

