



SHRIMP POTSTICKERS WITH LEMON CASHEW CREAM SAUCE

Delicious shrimp potstickers with a sweet lemon cashew dipping sauce

Yield: 4 Servings

INGREDIENTS

1 pk. 18oz SeaPak Shrimp Potstickers

2 C raw unsalted cashews

1 C Water

Juice and zest from 1 large lemon

3/4 tsp. Kosher Salt



DIRECTIONS

1. Add the cashews to a medium bowl and add enough water to cover the cashews by 1-inch.
2. Cover with plastic wrap and allow to set at room temperature a minimum of 1 hour, but preferably overnight.
3. Place the soaked cashews, water, juice, zest and salt in a blender and process until smooth. Cashew cream will keep refrigerated for 4 days.
4. Prepare SeaPak Shrimp Potstickers according to package direction using a non-stick sauté pan and serve with Cashew Cream Dipping Sauce.