



Potsticker Salad with Hoisin-Ginger Dressing

MyPlate2Yours - Lynn Dugan

Ingredients

1-1/2 teaspoon minced ginger root
2 cloves garlic, minced
1/4 cup hoisin sauce
2 tablespoons fresh lemon juice
1 teaspoon each: dark sesame oil, sugar, vegetable broth
8 cups (about 9 ounces) mixed baby greens
1 pound frozen vegetable potstickers, cooked as directed on package
1 jar (7 ounces) roasted red or yellow peppers, julienned
1/2 cup frozen shelled edamame, defrosted

Directions

Whisk together ginger, garlic, hoisin sauce, lemon juice, sugar, sesame oil and broth in a large bowl. Add salad greens and toss to coat.

Spoon salad onto 4 individual salad plates; top with equal portions of hot pot stickers, red peppers, and edamame. Serve immediately. Enjoy!