

# HARVEST PANANG CURRY WITH CRISPY VEGETABLE POTSTICKERS

Elevate your curry night with a velvety butternut squash Panang sauce, topped with crispy vegetable potstickers and toasted peanuts for a nutty, spice-kissed finish.



## Ingredients:

- Brickman's Butternut Squash Bisque #374850: 2 cups (acts as the creamy, sweet base)
- Unsweetened Coconut Milk: 1 can (13.5 oz)
- Amoy Thai Vegetable Potstickers #253882: 12–16 pieces
- Red Curry Paste: 2–3 tbsp (adjust for desired heat)
- Brown Rice: 3 cups (cooked)
- Onions: 1 small (thinly sliced)
- Red and Green Bell Peppers: 1 each (sliced into strips)
- Roasted Peanuts: 1/4 cup (roughly chopped)
- Vegetable Oil: 2 tbsp

## Instructions:

1. Sear the Potstickers
  - Heat 1 tbsp of oil in a non-stick skillet over medium-high heat.
  - Add the Amoy Thai Vegetable Potstickers and sear until the bottoms are golden and crisp. Add a splash of water, cover with a lid for 2 minutes to steam through, then remove and set aside. (Keeping them separate ensures they stay crispy rather than getting soggy in the sauce).
2. Build the Panang Base
  - In a large pot or wok, heat the remaining oil. Sauté the onions and bell peppers until just tender-crisp.
  - Stir in the red curry paste and cook for 1 minute until fragrant.
3. The Assembly
  - Pour in the Brickman's Butternut Squash Soup and the unsweetened coconut milk. Stir to combine.
  - Let the sauce simmer gently for 5–8 minutes. The squash soup will thicken the curry and add a deep, roasted flavor that mimics traditional crushed peanuts used in Panang.

Product	Description	Code #	Pack Size
Brickman's® Butternut Squash Bisque	Warm up your menu with craveable fall flavor! This velvety bisque is crafted using a rich, butternut squash base blended with milk and whipping cream, then seasoned with a touch of brown sugar and aromatic spices.	374850	2/8 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

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