

Fried chicken chipotle rice paper cups RECIPE

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COOK TIME 20 minutes PREP TIME 6 mins SERVES

4 x

Fried Chicken Chipotle Rice Paper Cups for under \$10? Yes please! Made with MasterFoods Cajun Seasoning and Smokey Chipotle No Rules Sauce.

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INGREDIENTS

For the Rice Paper Cups:

- 1 litre vegetable oil
- 4 sheets rice paper

For Fried Chicken:

- 100g plain flour
- 2 tsp MasterFoods Cajun Seasoning
- 400g chicken thighs, sliced into 2cm cubes
- ½ continental cucumber, thinly sliced
- 1/4 cup coriander leaves
- 1/4 cup MasterFoods Smokey Chipotle No Rules Sauce

RELATED PRODUCTS



MasterFoods Cajun Seasoning 35g

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MasterFoods Smokey Chipotle No Rules Sauce 250ml

See details

1. 1

Cut the edges of the rice paper to form a large square, then divide it into 4 equal smaller squares.

2. 2

Pour vegetable oil into a deep frying pan, and bring it to frying temperature (180 degrees celsius).

3. 3

Fry the rice paper in batches for 3 seconds, until crispy and puffed. Drain on a paper towel.

4. 4

In a large bowl, mix the flour and MasterFoods Cajun Seasoning. Toss the chicken pieces in the flour mixture.

5. 5

Carefully place the chicken in the hot oil and fry for 3-4 minutes, or until golden brown and cooked through. Drain chicken on a paper towel-lined plate.

6. 6

To finish, top puffed rice papers with fried chicken, cucumber slices, coriander leaves, and drizzle with MasterFoods Smokey Chipotle sauce.

7. 7

Serve immediately and enjoy!

This recipe was originally developed by TastyOz via BuzzFeed.com.au

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