Fried chicken chipotle rice paper cups

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.

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

1. Cut the edges of the rice paper to form a large square, then divide it into 4 equal smaller squares.
2. Pour vegetable oil into a deep frying pan, and bring it to frying temperature (180 degrees celsius).
3. Fry the rice paper in batches for 3 seconds, until crispy and puffed. Drain on a paper towel.
4. In a large bowl, mix the flour and MasterFoods Cajun Seasoning. Toss the chicken pieces in the flour mixture.
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. To finish, top puffed rice papers with fried chicken, cucumber slices, coriander leaves, and drizzle with MasterFoods Smokey Chipotle sauce.
7. Serve immediately and enjoy!

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

---

Source URL:
https://www.masterfoods.com.au/recipes/fried-chicken-chipotle-rice-paper-cups