



Fried chicken chipotle rice paper cups  
RECIPE

## 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.

Share

- [Pinterest \(opens in new window\)](#)
- [Facebook \(opens in new window\)](#)
- [Twitter \(opens in new window\)](#)
- [Download \(opens in new window\)](#)

- [Print \(opens in same window\)](#)

## 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. 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**

---

**Source URL:**

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