



Ingredients

- 28 g MAGGI Chinese Fried Rice Recipe Mix
- 2 tsps Vegetable Oil
- 250 g Lean Minced Pork
- 1 Clove Garlic
- 180 g Carrots
- 1 Large Zucchini
- 300 g Rice, white, long-grain, regular, unenriched, cooked without salt
- 50 g Spring onions
- 80 mL Water
- 8 20 cm Rice Paper Roll Sheets
- 1 tbsp Vegetable Oil
- 2 tsps Salt Reduced Soy Sauce
- 1 tbsp Sweet Chilli Sauce
- 1 tbsp Water
- 1 tsp Sesame Oil
- 3 g Roasted Sesame

Instruction

1. Heat 2 tsp oil in a large frying pan, add mince and garlic, brown for 2 minutes. Add carrot and zucchini and cook for 3 minutes or until mince is cooked, stirring occasionally. Add rice, shallots and MAGGI Chinese Fried Rice Recipe Mix combined with 1/3 cup (80mL) water. Cook for 2-3 minutes until liquid is absorbed. Place fried rice in a large bowl and allow to cool slightly.
2. To make dipping sauce; combine all ingredients into a small bowl, mix well. Set aside
3. Soak a rice paper in water for 10-15 seconds to soften. Drain and place on a plate or flat surface. Divide fried rice into 8 parts, placing 1 part in the centre of the rice paper. Fold in left and right sides, followed by top and bottom to create a square parcel. Repeat with remaining 7 rice paper sheets.
4. Heat remaining 1 Tbsp oil in a large pan, add rice paper dumplings and fry each side for 2-3 minutes or until golden brown. Serve and enjoy!

Nutrition

Carbohydrates	39.82 g
Energy	375.33 kcal
Fats	16.41 g
Protein	17.2 g

🕒 30 Minutes

⊕ 4