



HARVEST GOURMET PLANT BASED FRIED WONTON

INGREDIENTS

1/2 Packet Harvest Gourmet Stir Fry Mince
1/2 Medium Carrot
3 Units Water Chestnut
3 Units Shiitake Mushrooms
2 Sprigs Coriander Leaves
2 Teaspoons Mushroom Seasoning
1/2 Teaspoon White pepper
1/2 Teaspoon Sesame Oil
10 Units Spring Roll Skin
2 Slices Seaweed
1/2 Cup Cooking Oil



Receiving pouches filled with wealth just like gold coins that chimes in our pockets collecting them throughout the year with tasty Harvest Gourmet Golden Blessing Mince Pouch made with Harvest Gourmet Plant Based Meat Free Stir fry Mince.

PREPARATION

- 1.** In a bowl, mix well Harvest Gourmet Stir Fry Mince, minced carrot, minced water chestnut, minced shitake mushroom, chopped coriander leave, mushroom seasoning, white pepper and sesame oil.
- 2.** Add about 1 tablespoon of filling on spring roll wrap. Wrap neatly to form pouch.
- 3.** Tied the pouch with strips of seaweed.
- 4.** Heat cooking oil, deep fry until golden over medium heat.

Recipe created by CHEF ROY

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