

Vegetable Purse

Point for Pondering

Purse or Money bags hold a good deal of symbolism in Chinese culture, thanks to their purse-like appearance, which many believe invites a year filled with wealth, good luck and prosperity.

Preparation Method:

Internal temperature should be 74°C / 165°F for at least 15 seconds.

Cook from frozen. Conventional oven: Preheat oven to 220 °C / 425 °F. Place product on baking sheet. Bake on the Center rack of oven for 11-13 minutes. Deep fryer: Heat oil to 190 °C / 375 °F. Fry for 2-3 minutes. Microwave: Place product on a microwave safe dish and cover loosely with plastic wrap. Heat on high for 2-3 minutes or until heated through*.

Ingredients: Pastry (flour, water, soybean oil, salt), Jicama (yam bean), Taro, Cabbage, Carrot, Onion, Shitake mushroom, Garlic chive, Soy oil, Soy sauce (soybeans, wheat, salt, water), Red chilli peppers, Cornstarch, Ginger, Salt, Cane sugar, Sesame oil, White pepper.

Contains: Sesame, Soy, Wheat.



Nutrition Facts Valeur nutritive Per 5 pieces (80 g) pour 5 pièces (80 g)	
Calories 200	% Daily Value* % valeur quotidienne*
Fat / Lipides 10 g	13 %
Saturated / saturés + Trans / trans 0 g	2 g 10 %
Carbohydrate / Glucio	
Fibre / Fibres 2 g Sugars / Sucres 2 g	7 % 2 %
Protein / Protéines 3	g
Cholesterol / Cholest	érol 0 mg
Sodium 360 mg	16 %
Potassium 150 mg	3 %
Calcium 10 mg	1 %
Iron / Fer 1.5 mg	8 %
*5% or less is a little, 15% or *5% ou moins c'est peu, 15%	