



ARANCINI

COOK FRIENDS

Various Fillings



Meat Tomato



Chicken with Hot Sauce



Bulgogi



Chicken with Curry Sauce

Chicken Curry Arancini



Chicken with high protein
Healthy Arancini

**Plenty of chicken and vegetables with
turmeric powder**

Ingredients

- Rice 60%(Korea100%)
- Frozen Chicken13%
- Onion, Carrot, Shiitake mushroom 8%
- Vegetable Cream 3%

Size & Weight

- 4cm x 4cm(± 0.2)
- 32g ± 1 (ea)

Chili Chicken Arancini



Addictive hot sauce

**Hot sauce with various vegetables give
addictive flavor**

Ingredients

- Rice 60%(Korea 100%)
- Frozne Chicken 13%
- Onion, Carrot, Shiitake mushroom 8%
- Chicken Hot Sauce 3%

Size & Weight

- 4cm x 4cm(± 0.2)
- 32g ± 1 (ea)

Meat Tomato Arancini



Just like tomato spaghetti

**Sauce with fresh tomato and meat
gives extra flavor**

Ingredients

- Rice 60%(Korea100%)
- Beef, Pork15%
- Onion, Carrot, Shiitake mushroom 8%
- Meat sauce 3%

Size & Weight

- 4cm x 4cm(± 0.2)
- 32g ± 1 (ea)

Bulgogi Arancini



Famous Korea Food, Bulgogi

Traditional Korean Food Bulgogi Arancini

Ingredients

- Rice 60%(Korea 100%)
- Beef15%
- Onion, Carrot, Shiitake mushroom 8%
- Bulgogi Sauce2%

Size & Weight

- 4cm x 4cm(±0.2)
- 32g±1(ea)

Package



- Arancini x 6ea
- Plastic Container
- Fork
- Sleeve (double layer coating paper)

How to cook



Frying pan

Put the oil into the frying pan and cook for 2 minutes



Air Fryer

Cook at 200°C for 10 minutes



Microwave

700W : 1 minute and 40 seconds
1000W : 1 minute and 30 seconds

TIP

- Enjoy more flavor if you eat arancini with honey mustard, mayonnaise or sweat chili
- The cooking time is reduced if the arancini is fried after thawing.