



### Valley Farm Crunchy Pan Fried Luncheon Meat

#### INGREDIENTS:

- 1 can of Valley Farm Chunky Luncheon Meat
- 4 plain cream crackers
- 2 cups bread crumbs
- 1 egg
- 1-2 cups cooking oil for deep frying

#### PROCEDURES:

Cut the Valley Farm Chunky Luncheon Meat into slices. In a bowl, beat the egg. Crush the crackers into very small pieces and put them in a plate (use roller to roll over them).

Heat up frying pan, pour in the cooking oil. For each slice of VF Chunky Luncheon Meat, dip into egg, and then coat it with the crushed crackers. Immediately put into the oil to deep fry until brown.

Serve while hot and enjoy!

**Valley Farm** Luncheon Meat is made from 100% imported meat, blended in selected spices with real meat chunks to give you that chunky goodness in every bite. Available in 220g and 350g to serve all family sizes.

