

Cream & Chive Wontons

Makes 24 wontons : ~30 minutes : recipe by Sara Welch

***reminder to set out your cream cheese early so it can soften to room temp**

Ingredients:

- 24 wonton wrappers
- 8oz cream cheese, softened
- ½ tsp sugar
- ½ tsp onion powder
- 1 egg beaten
- oil for frying (I used avocado but you could use any other neutral, high heat oil)
- 2 tsp minced chives
- sweet & sour sauce for serving (I bought this instead of making it. The organic 365 brand from whole foods was delish & had very clean ingredients)

Instructions:

- Combine the cream cheese, sugar, onion powder, and chives. Stir until well mixed.
- Place a wonton wrapper on a flat surface and drop 1 tsp of the cream cheese mixture into the center.
- Brush the edges of the wonton with the egg.
- Bring 2 opposite corners together in the middle of the wonton and pinch.
- Repeat with the other 2 corners and pinch to form a package shape*.
- Repeat with the remaining wontons and cream cheese until all are filled.
- Heat 4 inches of oil in a deep pan* to 350 degrees F.
- Fry 5-6 wontons at a time, turning them as needed to make sure they brown evenly*. This process should take about 3-5 minutes.

- Gently fish out the cooked wontons & place them on paper towels.
 - Repeat the frying process with remaining wontons.
 - Sprinkle with extra chives and serve immediately with dipping sauce.
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recipe notes:

- I encourage you to really pinch these shut when making your little packages. If there are any openings, they'll likely ooze cheese while frying.
- I used my smallest saucepan for frying to save on oil and it still fit a lot of wontons at once.
- Keep a close eye, they'll burn quickly if you aren't looking

what you learn:

- This is a great intro to deep frying and also another moment of making craveable food at home.