

Crab Wontons

1 package of wonton wrappers - 30 wrappers

1 package of cream cheese, set out to room temp, I used Neufchâtel. You can use regular cream cheese too.

1 8oz can of crab drained

½ tsp of dehydrated minced onion

½ tsp parsley flakes

½ tsp adobo

Oil to cover bottom of pan for frying.

Mix cream cheese, crab, onion, parsley and adobo in a small bowl and let set for about an hour to incorporate.

I laid out about 6 wrappers at a time. Put about a half of a teaspoon into the center of each wonton.

Fold the wonton diagonally and seal the edges with a little water, so it forms a triangle.

Bring the longest corners together and seal with a little more water and a pinch.

Set aside on a baking sheet.

Heat enough oil in the bottom of a frying pan to just cover.

Add filled wontons about 6 or 8 (depending on how big your fry pan is) at a time. Fry until golden brown.

Serve warm with some sweet & sour sauce or garlic teriyaki sauce.

makes about 30