



Crispy Buffalo Chicken Wontons

Jacob · 29/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

35 mins

Description

These Buffalo chicken wontons are an American spin on the classic Chinese wonton. Everyone loves them.

Ingredients

- - vegetable oil for frying - 1 cup shredded cooked chicken - ¼ cup shredded Cheddar cheese - 2 tablespoons ranch dressing - 1 tablespoon butter
- melted - 1 ½ teaspoons hot pepper sauce
- or more to taste - 20 wonton wrappers

Instructions

1. Heat vegetable oil in a deep fryer or large saucepan to 350 degrees F (175 degrees C). Combine chicken
2. Cheddar cheese
3. ranch dressing
4. butter
5. and hot sauce in a bowl. Scoop about 1 tablespoon of chicken mixture onto the center of each wonton wrapper; fold wontons in half and press to seal. Arrange wontons on a baking sheet and freeze for 5 to 10 minutes. Lower wontons carefully into the hot oil in batches. Fry until golden brown
6. about 2 to 3 minutes. Transfer to a paper towel-lined plate to drain. Repeat with remaining wontons. Lindsay Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature
7. ingredient density
8. and the specific type of oil used.