



Thanksgiving Leftover Wontons with Cranberry Salsa

Savannah · 30/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

50 mins

Description

I made this the day after Christmas to use up the leftovers in my fridge and the inlaws LOVED it It takes a bit of prep time but its quite easy You may even want to try a little cilantro in the cranberry salsa

Ingredients

- - ¾ cup lemon juice - 1 cup dried cranberries - 1 ½ cups shredded cooked turkey - 1 cup prepared stuffing - 4 ounces cream cheese
- softened - ¼ cup thick turkey gravy - 1 (14 ounce) package wonton wrappers - salt to taste - 3 cups canola oil for frying - 2 tablespoons minced onion - 1 tablespoon lime juice - 1 teaspoon seeded and minced jalapeno pepper - or to taste - 1 teaspoon minced garlic - 1 teaspoon water

Instructions

1. Pour the lemon juice over the dried cranberries in a bowl; set aside. Mix the turkey
2. stuffing
3. cream cheese
4. and turkey gravy in a separate bowl until thoroughly combined. Place a wonton wrapper on a work surface; spoon about 1 tablespoon of the filling in the center of the wrapper. Moisten two opposite edges of the wrapper with a finger dipped in water
5. fold the wrapper in half the long way
6. and press the edges together with a fork. Sprinkle the wrapper with salt. Repeat with remaining filling and wrappers. Heat the canola oil in a large
7. deep skillet over medium heat; pan-fry the filled wontons in batches until crisp and golden brown
8. about 2 minutes per side. Drain the fried wontons on paper towels; allow to cool for about 5 minutes to set the filling. Drain the lemon juice from the dried cranberries. Place cranberries into a food processor; pulse several times until the cranberries are finely chopped. Transfer to a bowl and mix in the onion
9. lime juice
10. jalapeno pepper
11. garlic
12. and water. Serve with the hot fried wontons. 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
13. ingredient density
14. and the specific type of oil used.