

Shrimp Rangoon

Jacob · 30/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

6

Description

Shrimp Rangoon is a simple and tasty side dish

Ingredients

- - ½ cup vegetable oil for frying - 1 (8 ounce) package cream cheese
- softened - ¼ pound cooked shrimp
- roughly chopped - 2 tablespoons minced white onion - ½ teaspoon garlic powder - ½ teaspoon ground black pepper - 12 (7 inch square) wonton wrappers

Instructions

1. Heat oil in a deep fryer or large saucepan to 350 degrees F (175 degrees C). Meanwhile
2. mix cream cheese
3. shrimp
4. onion
5. garlic powder
6. and pepper together in a bowl. Place a spoonful of cream cheese mixture onto each wonton. Dampen wonton edges with water; fold edges over the filling and press together to seal. Fry wontons in hot oil until golden brown
7. about 3 minutes. From the Editor We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. Amount will vary depending on cooking time and temperature
8. ingredient density
9. and specific type of oil used.