

Cheeseburger Wontons

Jacob · 30/09/2024

**Prep Time**

30 mins

Difficult

Medium

Servings

16

Description

My kids love these cheeseburger wontons and so does my husband They can be made with any ground meat I serve them with sweet and sour sauce

Ingredients

- - 1 pound ground beef - 1 (8 ounce) package shredded Colby-Monterey Jack cheese - 1 (12 ounce) package wonton wrappers - 2 cups vegetable oil
- or as needed

Instructions

1. Heat a large skillet over medium-high heat. Add beef; cook and stir until browned and crumbly
2. 5 to 7 minutes. Drain and discard grease. Spoon about 1/2 teaspoon ground beef and 1/2 teaspoon cheese onto the center of each wonton wrapper. Fold each wrapper into a triangle and seal the edges together with water. Heat oil in a deep fryer or large saucepan to 350 degrees F (175 degrees C). Vegetable oil will be ready when bubbles form around the end of a wooden spoon inserted in the oil. Fry wontons in hot oil until golden brown
3. 2 to 3 minutes per side. Remove wontons with a slotted spoon and transfer to a paper towel-lined plate. 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
4. ingredient density
5. and specific type of oil used.