

Air Fryer Beef Wontons

Jacob · 30/09/2024

**Prep Time**

35 mins

Difficult

Medium

Servings

24

Description

This recipe for air fryer wontons is one of our familys favorite recipes Its low on guilt but still crispy and satisfying We serve these airfried beef wontons with soy sauce for dipping

Ingredients

— - 1 pound lean ground beef - 2 tablespoons finely chopped green onions - ½ teaspoon salt - ½ teaspoon garlic powder - ¼ teaspoon ground black pepper - ¼ teaspoon ground ginger - 24 (4 1/2-inch square) wonton wrappers - 2 tablespoons sesame oil

Instructions

1. Preheat an air fryer to 350 degrees F (175 degrees C). Fill a small bowl with water. Mix ground beef
2. green onions
3. salt
4. garlic powder
5. pepper
6. and ginger in a bowl until well combined. Place several wonton wrappers onto a work surface. Place 1-tablespoon balls of beef mixture onto one side of each wrapper. Dip your fingertips into the water and wipe around wonton edges. Fold wontons in half to form a triangle around the filling
7. then wet your fingertips again and pinch the edges together to seal. Transfer to a plate
8. ensuring they don't overlap. Repeat to make remaining wontons. Working in batches
9. lightly brush as many wontons as will fit in a single layer in the air fryer basket on one side with sesame oil. Place into the air fryer basket
10. oiled-side down
11. then brush the tops lightly with additional sesame oil. Air fry in the preheated air fryer for 4 minutes
12. then carefully flip with tongs. Continue cooking until crispy and the edges are golden brown
13. 3 to 4 more minutes. Transfer to a paper towel-lined plate and let cool while you cook the remaining wontons.