



Chicken Rangoon

Jacob · 30/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

6

Description

I made this chicken Rangoon one night with leftover roasted chicken I had everything to make crab Rangoon except the crab Needless to say my family fell in love with them Im sharing my recipe because I think your family will too

Ingredients

- - peanut oil for frying - 1 (8 ounce) package cream cheese
- softened - 1 pinch onion powder
- or to taste - 1 pinch garlic powder
- or to taste - 1 dash Worcestershire sauce
- or to taste - 1 dash soy sauce
- or to taste - 1 pinch salt
- or to taste - 1 pinch ground black pepper
- or to taste - 1 cup chopped cooked chicken - 1 (16 ounce) package wonton wrappers

Instructions

1. Heat oil in a deep-fryer or deep
2. large saucepan to 375 degrees F (190 degrees C). Stir cream cheese
3. onion powder
4. garlic powder
5. Worcestershire sauce
6. soy sauce
7. salt
8. and pepper together in a bowl. Add chicken and stir until completely incorporated. Separate wonton wrappers and place onto a work surface. Spoon about 1 teaspoon cream cheese filling onto the center of each wrapper. Working on one at a time
9. use your finger or a pastry brush to lightly moisten the edges of the wrapper with water. Fold one corner of the wrapper over the filling onto the opposite corner to form a triangle. Press the edges together to seal. Cook wontons in batches in hot oil until lightly browned
10. 2 to 4 minutes. Transfer to a paper towel-lined plate to drain. Recipe Tip You can substitute turkey or pork for the chicken. Editor's Note: 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
11. ingredient density
12. and specific type of oil used.