

Crab Rangoon Dip with Crispy Wonton Chips

Jacob · 30/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

8

Description

I love this creamy tangy savory crab rangoon dip with sweet chili sauce and cool crunch of green onion and when served on the super crunchy and salty wonton chipshellip watch out Fun twist to a familiar favorite

Ingredients

- - 1 bunch green onions
- thinly sliced
- divided - 1 (8 ounce) package cream cheese
- softened - 1 ½ cups shredded Monterey Jack cheese - 2 teaspoons Sriracha sauce - 2 teaspoons soy sauce - 1 teaspoon lemon zest - 1 tablespoon lemon juice - 8 ounces imitation crabmeat - 2 tablespoons sweet chili sauce - sesame seeds (Optional)

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Lightly grease a 2-quart or 8x8-inch baking dish. Reserve 1 tablespoon green onions for garnish. Combine the remaining onions with cream cheese
2. Monterey Jack cheese
3. Sriracha
4. soy sauce
5. lemon zest
6. and lemon juice and stir until well blended. Fold in crabmeat and pour mixture into the prepared baking dish. Bake in the preheated oven until bubbly
7. about 20 minutes. Let stand for 5 to 10 minutes before serving. Drizzle with sweet chili sauce and sprinkle with reserved green onions and sesame seeds
8. if desired. While dip bakes
9. heat oil in a medium saucepan to 350 degrees F (175 degrees C). Fry 5 to 6 pieces of wonton at a time in batches
10. flipping several times throughout
11. until golden
12. bubbly
13. and crisp
14. about 30 seconds. Drain on paper towels and sprinkle immediately with salt. Repeat with remaining wontons and serve immediately with dip. (Alternatively
15. these chips could be made the day before
16. cooled completely
17. and stored in airtight containers). Crab Rangoon Dip with Crispy Wonton Chips. NicoleMcmom Cook's Note: You can use real crab instead; I recommend using the imitation crab over the fresh lump crab meat because the flavor is more mild and reminiscent of restaurant version
18. and much cheaper.