



Fried shrimp and turnip (jicama) wonton

NIBBLEDISH CONTRIBUTOR

Ingredients

- 20 pieces of wonton skin (round, the bigger size ones)
- 5 medium sized shrimp, shelled, deveined and cut into small cubes
- Quarter of a small Chinese turnip (sengkuang/jicama), diced into small cubes, about 0.5 cm
- 6 or 7 stalks of Chinese chives, leave the top part of the leaves to tie the wonton (lightly boil in hot water), the rest chopped roughly
- 2 sprigs of coriander leaves, chopped
- 1 large clove of garlic, crushed and chopped
- 1 tbsp of soy sauce
- 1 tbsp of groundnut oil (for frying the wonton filling)
- 1 cup of groundnut oil (for deep frying the wonton)

Instructions

1. Heat up a pan or wok, put in the 1 tbsp of groundnut oil then the garlic, followed by the Chinese turnip (jicama), shrimps, chopped chives and coriander.
2. Season with the soy sauce and cook till tender and sauce reduced. Dish out and leave to cool.
3. Put half a teaspoon of the turnip and shrimp into the centre of the wonton skin, fold and tie with the lightly boiled chinese chives.
4. Heat up a small pot with 1 cup of groundnut oil until the oil is really hot. Put in the wonton and fry till golden.
5. Drain off the oil from the wonton by using kitchen paper towels and serve with sweet chili sauce if desired.