Crab cheese wonton

NIBBLEDISH CONTRIBUTOR

Ingredients

- square wonton wrap
- 1 pack cream cheese
- diced onions
- minced spring onion
- 2 stick imitation crab meat (chopped)
- oil for fried

Instructions

I have left over round wonton wrap, so the result look like in my picture. The best shape is use square wonton wrap.

Mix all ingredients, mix it till even. Take 1 wrap and fill in a teaspoon cream cheese mix, fold it to center.

To fold it, use 2 finger (tumb and point) each right and left hand, put it under the wrapper and joint it to center so you can have wonton fold like a flower.

Do it till all wrapper and cheese mix done.

Deep fried till yellow brown.

Serve with sweet and sour sauce.

good luck