

## Shrimp and Cream Cheese Wontons - Crispy, Cheesy, and Addictive

There's just something irresistible about a hot, crispy wonton-and when it's filled with



**OVEN**  
**350°F**

**TIME**  
**3 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

8 oz cream cheese, softened ?  
¾ cup cooked shrimp, finely chopped (or use small whole shrimp) ?  
2 green onions, finely chopped  
¼ tsp garlic powder  
¼ tsp soy sauce  
20 wonton wrappers  
1 egg, beaten (for sealing)  
Vegetable oil, for frying  
Chopped chives or green onions, for garnish  
Sweet chili sauce, for dipping

### DIRECTIONS

1. Make the Filling: In a medium bowl, mix:
2. Cream cheese
3. Chopped shrimp
4. Green onions
5. Garlic powder
6. Soy sauce
7. Stir until smooth and fully combined.
8. Fill the Wontons: Place one wonton wrapper on a clean surface. Add about 1 teaspoon of filling to the center.
9. Brush the edges with beaten egg, then fold into a triangle or pinch into a pouch. Seal the edges firmly to prevent leaking during frying.
10. Fry to Crispy Perfection: Heat vegetable oil in a deep skillet or pot to 350°F (175°C). Fry wontons in batches for 2-3 minutes, or until golden brown and crispy.
11. Use a slotted spoon to transfer to a paper towel-lined plate.
12. Serve and Garnish: Garnish with chopped chives or green onions. Serve hot with sweet chili sauce or your favorite dipping sauce.

### TIPS FOR SUCCESS

Don't overfill the wontons-too much filling can burst them open.

Keep wrappers covered with a damp towel while working to prevent drying out.

Make ahead: Fill and freeze raw wontons, then fry straight from frozen (add 1-2 minutes to cook time).

Brush with oil and bake at 400°F or air fry at 375°F for 7-8 minutes.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/shrimp-and-cream-cheese-wontons-crispy-cheesy-and-addictive/>