

Crispy Shrimp & Cream Cheese Wontons: Easy Appetizer Perfection

Shrimp and Cream Cheese Wontons: Silky, Crunchy, and Utterly Addictive!



OVEN
350°F

TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

8 oz cream cheese, softened
¾ cup cooked shrimp, finely chopped (or use whole small shrimp if preferred)
2 green onions, finely chopped
¼ teaspoon garlic powder
¼ teaspoon 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. Let's get these golden, crispy Shrimp and Cream Cheese Wontons frying!
2. Prepare the : Filling: In a medium bowl, combine the softened cream cheese, finely chopped cooked shrimp, finely chopped green onions, garlic powder, and soy sauce. Mix everything together thoroughly until all ingredients are well combined and the mixture is smooth.
3. Fill the : Wontons: Place one wonton wrapper on a clean, dry surface. Spoon about 1 teaspoon of the cream cheese and shrimp filling into the center of the wrapper.
4. Seal the : Wontons: Dip your finger or a small pastry brush into the beaten egg, and brush the edges of the wonton wrapper lightly. Carefully fold the wrapper over the filling to create a half-moon shape (or gather the edges to form a small pouch, like a purse). Press the edges firmly together to seal, ensuring no filling can escape during frying. Repeat with the remaining wrappers and filling.
5. Heat the : Oil: In a deep skillet or a medium-sized pot, pour enough vegetable oil to reach about 2-3 inches in depth. Heat the oil over medium-high heat until it reaches 350°F (175°C) on a deep-fry thermometer. If you don't have a thermometer, you can test the oil by dropping a tiny piece of wonton wrapper in; it should sizzle and float to the top immediately.
6. Fry the : Wontons: Carefully place the filled wontons into the hot oil in small batches, ensuring you don't overcrowd the pan. Fry for 2-3 minutes per side, turning occasionally, until they are golden brown and

wonderfully crispy all over.

7. Drain : Excess Oil: Using tongs or a slotted spoon, remove the fried wontons from the oil. Place them on a paper towel-lined plate to drain any excess oil.
8. Garnish & : Serve: Garnish the hot wontons with freshly chopped chives or green onions for a pop of color. Serve immediately with a side of sweet chili sauce for dipping.

SWAPS & NOTES

Shrimp: Ensure the shrimp is cooked and cooled before chopping and mixing into the filling.

Small, pre-cooked frozen shrimp (thawed and patted dry) work perfectly for this.

If you use raw shrimp, cook them first.

Cream Cheese: Make sure your cream cheese is completely softened to room temperature for a smooth, lump-free filling.

TIPS FOR SUCCESS

Don't Overfill: Using only about 1 teaspoon of filling might seem small, but overfilling will make it difficult to seal the wontons and can cause them to burst during frying.

Seal Tightly: Press the edges firmly to create a good seal.

Any gaps can lead to filling leaking out.

Don't Overcrowd the Pan: Fry wontons in small batches.

