

Crispy Chicken Wonton Tacos: A Spot-On Applebee's Copycat Recipe

Crispy Copycat Applebee's Chicken Wonton Tacos



OVEN
350°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 cup cooked chicken, shredded
- 1/2 cup shredded cheese (cheddar or Mexican blend)
- 1/2 cup coleslaw mix
- 1/4 cup ranch dressing (or chipotle ranch for extra flavor)
- 12 wonton wrappers
- Oil for frying (vegetable or canola)
- Green onions, chopped (for garnish)

How to Make Crispy Chicken Wonton Tacos:

1. Prepare the Chicken Filling:
2. Heat the Oil for Frying:
3. Shape the Wonton Tacos:
4. Fry the Wonton Tacos:

Be sure to fry in batches to avoid overcrowding the pan.

If shaping them by hand, be extra careful-hot oil can splatter!

5. Fill the Tacos:

6. Garnish & Serve:

Pro Tips for the Best Wonton Tacos:

Use pre-cooked rotisserie chicken - It's a quick and easy shortcut for maximum flavor.

Keep the oil at the right temperature - Too hot, and the wonton wrappers will burn; too cool, and they'll absorb too much oil and be greasy.

Make them spicier - Add sriracha, chipotle sauce, or diced jalapeños to the chicken mix for a spicy

kick.

Want a healthier version? Bake the wonton wrappers in a muffin tin at 375°F for 8-10 minutes instead of frying.

Delicious Variations to Try:

Buffalo Chicken Wonton Tacos - Toss the shredded chicken in buffalo sauce and drizzle with ranch or blue cheese dressing.

Asian-Inspired Wonton Tacos - Swap ranch for teriyaki sauce and top with sesame seeds and cilantro.

BBQ Chicken Wonton Tacos - Mix the chicken with BBQ sauce for a smoky, tangy flavor.

Vegetarian Version - Use shredded jackfruit or tofu instead of chicken and toss with your favorite sauce.

What to Serve with Chicken Wonton Tacos:

Cilantro Lime Rice - A fresh and zesty side that complements the flavors.

Mexican Street Corn (Elote) - Sweet and creamy corn with a hint of spice.

Sweet Potato Fries - A crispy, slightly sweet side dish.

Avocado Salad - A light and refreshing option to balance the crunchy tacos.

FAQs About Chicken Wonton Tacos:

Why You Need to Try This Recipe:

DIRECTIONS

1. Prepare the Chicken Filling: In a large bowl, combine the shredded chicken, cheese, coleslaw mix, and ranch dressing. Stir until everything is well coated and evenly mixed. Set it aside while you prepare the wonton shells.
2. Heat the Oil for Frying: In a deep skillet or saucepan, pour about 1 inch of oil and heat it over medium heat. The oil should be around 350°F (175°C)-hot enough to crisp up the wonton wrappers without burning them.
3. Shape the Wonton Tacos: Take a wonton wrapper and gently fold it into a taco shape. If you have metal taco holders, you can place the wrappers inside them and fry them directly. If not, use kitchen tongs to hold the wrapper in the shape of a taco while frying.
4. Fry the Wonton Tacos: Carefully lower each wonton wrapper into the hot oil and fry for about 2-3 minutes, flipping occasionally, until golden brown and crispy.
5. Be sure to fry in batches to avoid overcrowding the pan.
6. If shaping them by hand, be extra careful-hot oil can splatter!
7. Once done, remove them from the oil and place them on a plate lined with paper towels to drain excess oil.
8. Fill the Tacos: Once the wonton shells are cool enough to handle, carefully spoon the chicken mixture inside each crispy shell.
9. Garnish & Serve: Sprinkle with chopped green onions for a fresh, vibrant finish. Serve immediately while warm, with extra ranch dressing or sweet chili sauce

on the side for dipping.

10. Pro Tips for the Best Wonton Tacos: Use pre-cooked rotisserie chicken - It's a quick and easy shortcut for maximum flavor.
11. Keep the oil at the right temperature - Too hot, and the wonton wrappers will burn; too cool, and they'll absorb too much oil and be greasy.
12. Make them spicier - Add sriracha, chipotle sauce, or diced jalapeños to the chicken mix for a spicy kick.
13. Want a healthier version? Bake the wonton wrappers in a muffin tin at 375°F for 8-10 minutes instead of frying.
14. Delicious Variations to Try: Want to switch things up? Try these fun variations:
15. Buffalo : Chicken Wonton Tacos - Toss the shredded chicken in buffalo sauce and drizzle with ranch or blue cheese dressing.
16. Asian-: Inspired Wonton Tacos - Swap ranch for teriyaki sauce and top with sesame seeds and cilantro.
17. BBQ : Chicken Wonton Tacos - Mix the chicken with BBQ sauce for a smoky, tangy flavor.
18. Vegetarian : Version - Use shredded jackfruit or tofu instead of chicken and toss with your favorite sauce.
19. What to Serve with Chicken Wonton Tacos: These tacos make a great appetizer, but you can also pair them with these sides for a full meal:
20. Cilantro : Lime Rice - A fresh and zesty side that complements the flavors.
21. Mexican : Street Corn (Elote) - Sweet and creamy corn with a hint of spice.
22. Sweet : Potato Fries - A crispy, slightly sweet side dish.
23. Avocado : Salad - A light and refreshing option to balance the crunchy tacos.
24. FAQs About Chicken Wonton Tacos: Q: Can I make these ahead of time?A: Yes! You can prepare the chicken filling ahead of time and store it in the fridge for up to 2 days. Fry the wonton shells fresh for the best crunch.
25. Q: How do I reheat leftover wonton tacos?A: The best way to reheat them is in an air fryer at 350°F for 3-5 minutes or in the oven at 375°F for 5-7 minutes to keep them crispy. Avoid microwaving, as it will make them soggy.

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

Original recipe: <https://chefmaniac.com/crispy-chicken-wonton-tacos-a-spot-on-applebees-copycat-recipe/>