

My Favorite Low-Fuss Crab Rangoon Recipe That's Crispy and Delicious Without Frying

Let me show you why these baked crab rangoons are so good and how simple they are to make.



CRISPY BAKED CRAB RANGOONS

You Will Need

8 oz cream cheese, softened
1/2 cup crab meat, finely chopped
1/4 cup green onions,
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OVEN
400°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

8 oz cream cheese, softened
1/2 cup lump crab meat (or imitation crab, finely chopped)
2 green onions, finely sliced
1 garlic clove, minced
1 teaspoon Worcestershire sauce
1 teaspoon soy sauce
20 wonton wrappers
Cooking spray or melted butter for brushing

DIRECTIONS

- 1.** Preheat and Prep: I preheat the oven to 400°F and line a baking sheet with parchment paper.
- 2.** Make the Filling: In a medium bowl, I mix the softened cream cheese, crab meat, green onions, garlic, Worcestershire sauce, and soy sauce until smooth and well combined.
- 3.** Fill the Wontons: I place a teaspoon of the filling in the center of each wonton wrapper. To seal, I lightly brush the edges with water, fold the wrapper into a triangle, and press firmly to seal. Then I pinch the two outer corners together for that classic rangoon shape.
- 4.** Arrange and Brush: I place the filled rangoons on the baking sheet and lightly spray or brush them with cooking spray or melted butter for golden crispness.
- 5.** Bake: I bake for 12-15 minutes until the rangoons are golden brown and crispy, flipping them halfway through for even baking.
- 6.** Serve: I let them cool for a minute or two, then serve them warm with sweet chili sauce or soy sauce for dipping.

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

Original recipe: <https://chefmaniac.com/my-favorite-low-fuss-crab-rangoon-recipe-thats-crispy-and-delicious-without-frying/>