

Easy Cheese-Stuffed Chicken Wontons with Ranch - Golden, Crunchy & Addictive

Crispy Cheese-Stuffed Ranch Chicken Wontons



OVEN
350°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 cup cooked chicken, shredded
- 1 cup shredded cheddar cheese
- 1/4 cup ranch dressing
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/4 teaspoon black pepper
- 24 wonton wrappers
- 1/2 cup vegetable oil, for frying

DIRECTIONS

1. In a bowl, mix shredded chicken, cheddar cheese, ranch dressing, garlic powder, onion powder, and black pepper until fully combined.
2. Lay out wonton wrappers on a clean surface.
3. Place 1 tablespoon of the chicken mixture in the center of each wrapper.
4. Wet the edges with a bit of water, fold into triangles, and press firmly to seal.
5. Heat vegetable oil in a pan over medium heat until shimmering.
6. Fry wontons in batches for 2-3 minutes per side, until golden and crispy.
7. Remove with a slotted spoon and drain on paper towels.
8. Serve hot and enjoy!

SWAPS & NOTES

& Swaps Chicken: Rotisserie chicken or leftover grilled chicken works great here.

Cheese: Feel free to use pepper jack or mozzarella for a different twist.

Ranch: Bottled ranch is convenient, but homemade ranch dressing adds freshness.

Wonton wrappers: Found in most grocery stores near the tofu or produce section.

TIPS FOR SUCCESS

Don't overfill the wontons - a tablespoon is plenty.

Seal the edges tightly to prevent cheese from leaking out during frying.

Fry in small batches so the oil stays hot and the wontons don't get soggy.

Use a thermometer if possible - aim for 350°F oil temperature for best crispiness.

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

Original recipe: <https://chefmaniac.com/easy-cheese-stuffed-chicken-wontons-with-ranch-golden-crunchy-addictive/>