

CopyCat P.F. Chang's Crab Rangoon

Ingredients

6 oz crab meat, (1 can)
6 oz cream cheese, at room temperature
 $\frac{1}{2}$ tbsp garlic, minced
 $\frac{1}{2}$ tsp Worcestershire sauce
16 wonton wrappers
1 egg, beaten
salt and ground black pepper, to season
oil, for deep-frying

To Serve:

$\frac{1}{4}$ cup sweet chili sauce

Directions

Pour the oil into a large pot and heat it to 350 degrees F. Prepare a basket lined with paper towels.

In a medium bowl, combine the crab meat, cream cheese, garlic, and Worcestershire. Season this mix with salt and pepper.

Spoon one teaspoon of the crab mixture onto the center of each wonton. Brush the sides with beaten egg, then fold up and seal them.

Transfer the wontons into the hot oil and fry them for 1 to 2 minutes until they become golden brown.

Place these onto your basket to allow the oil to drip off.

Serve it warm with sweet chili sauce, and enjoy!