

CopyCat Panda Express Cream Cheese Rangoon

Ingredients

Vegetable shortening or oil, for frying
8 ounces cream cheese softened
1 1/2 tablespoons thinly sliced scallions
garlic powder optional
48 wonton wrappers

Directions

Heat the vegetable shortening or oil to 350°F in a medium pot or electric fryer. The shortening or oil should be 2 to 3 inches deep.

In a small bowl, beat together the cream cheese and scallions. If desired, add a touch of garlic powder for additional flavor.

Spoon about 1 teaspoon of the cream cheese mixture onto a wonton wrapper.

Brush a little water over the edges of the wonton skin. Fold the wonton diagonally into a triangle. Be sure to seal all of the edges completely to prevent the filling from leaking out of the wonton as it cooks. Take the two opposite corners and press and twist them together. You may need to tack them together by brushing them with a little water.

Use a thermometer or a small piece of wonton wrapper to make sure that the shortening or oil has reached 350°F. If the wonton wrapper bubbles immediately when dropped into the hot fat, it is ready.

Drop only 4 or 5 wontons at a time into the hot fat. After about 1 minute, the wontons will begin to brown. Then they

will brown rapidly, so be careful to remove them when they are lightly browned. If your oil is shallow, you may need to flip the wonton over so that it cooks evenly.

Briefly drain the wontons on paper towels before serving.