

CopyCat The Cheesecake Factory Buffalo Blasts

Ingredients

1 cup shredded chicken
1 cup shredded mozzarella cheese
1/4 cup buffalo wing sauce
3 eggs
3 tbsp water
3 cups Hooters Wing Breading
2 tbsp cornstarch
1 tsp kosher salt
8 7" square wonton wrappers
4 cups canola or vegetable oil
celery sticks
Blue Cheese Dressing

Directions

Start by mixing your filling together in a large bowl – chicken, cheese, and wing sauce

Then, set up breading stations. Whisk together eggs and water in one tray. In a separate shallow dish, stir together Hooters breading, cornstarch and salt in a second tray.

On a cutting board or flat surface, lay out one wonton wrapper and spoon 2 tablespoon of the buffalo chicken mixture in center of the wonton wrapper.

Dip pastry brush (or dip finger) in egg mixture and brush lightly around edges of wrapper.

Fold wrapper over filling, forming a triangle, pressing to seal edges. Set aside, and repeat with remaining filling and wrappers.

Do not discard egg mixture.

Preheat oil to 350°F in a Dutch oven (or deep dish frying pan) over medium to medium-high. (Temp check with an instant read thermometer)

Lay stuffed wontons in Hooters flour mixture, then dip in egg mixture and repeat two more times – you want a really thick double breading! That's the key to make them just like the Cheesecake Factory!

Be sure to let the excess drip and shake off between breading.

Fry 2 at a time until golden brown and flaky, flipping occasionally, about 5 minutes. Small batches are the best way to fry these. They are fairly large. Be sure to let the oil heat back up between batches.

Place a wire rack with paper towels underneath on a rimmed baking sheet. Put buffalo blasts on rack and set in warm 250 F oven while you're frying the remaining blasts.

Repeat process with remaining pieces.

Serve immediately with celery sticks, and buffalo sauce and blue cheese for dipping.