

Jalapeno Cream Cheese Wontons

Serves: 22 Print

Ingredients:

1 container (7.5 oz) jalapeno cream cheese
½ cup shredded parmesan cheese
22 wonton wrappers
Cooking spray or canola oil, for frying

Directions:

1. Add cream cheese to a bowl, and microwave for 30-45 seconds to soften it. Add parmesan cheese, and mix well until fully combined.
2. Working one or two wontons at a time, arrange wonton in a diamond shape on a clean surface. Dip your finger in cold water, and run your finger along all 4 edges of the wonton to wet it. Place a scant 1 tbsp of cream cheese mixture into the center of the wonton. Fold the bottom point over the filling until it touches the top point. Press any air out of the center of the wonton while pressing both sides shut until completely sealed (you'll end with a triangle shape). Hold the triangle so the long side is at the top, and dab a little water in the center of the triangle. Fold both top points in towards the center to create a little pouch, and press gently to make sure it's sealed. Arrange on a parchment lined baking sheet, and repeat with remaining ingredients.
3. To shallow fry the wontons: Fill a pot with one inch of oil, and heat over medium high heat until the oil temperature reaches 375 degrees. Carefully lower wontons into the oil a couple at a time, and fry for 30 seconds- 1 min per side until golden and crisp. Remove from oil, drain wontons on a wire rack, and repeat as necessary.
4. To air fry the wontons: Preheat air fryer to 350 degrees. Spray the basket with cooking spray. Arrange wontons in a single layer, and spray the tops well with cooking spray. Cook for 5-7 mins until golden and crisp. Repeat as necessary. Enjoy!

Recipe notes:

*Check my video on IG or TikTok for a tutorial on how to fold the wontons. Make sure they're sealed really well so you don't lose your filling!

*These can be frozen and reheated! Flash freeze the wontons by arranging them in a single layer and freezing. Transfer to a freezer safe bag. To reheat, arrange wontons on a foil lined baking sheet, and bake at 375 degrees for 8-10 mins until crispy and heated through.