



RECIPE

rhino

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Cream Cheese Wontons



Description:

These crispy Cream Cheese Wontons are golden brown on the outside and filled with a smooth, creamy center. Made with a simple cream cheese filling and fried until perfectly crisp, they're a restaurant-style appetizer that's surprisingly easy to make at home.

INGREDIENTS

- 24 wonton wrappers
- 8 oz cream cheese, softened
- ½ tsp sugar
- ½ tsp onion powder
- 1 egg, beaten
- Oil, for frying

Optional

- 2 tsp minced chives, for garnish

RHINO TIP



Keep the oil near 350°F while frying. If the oil gets too hot, the wonton edges can brown before the filling is warmed through.



PREP TIME
20 min



COOK TIME
10 min



TEMPERATURE
350°F oil



YIELD
6 servings

STEP-BY-STEP INSTRUCTIONS

1



Make the filling

In a medium bowl, stir together the softened cream cheese, sugar, and onion powder until smooth and well combined.

2



Fill the wontons

Place a wonton wrapper on a clean surface. Add about 1 teaspoon of filling to the center of each wrapper.

3



Fold and seal

Brush the edges with beaten egg. Bring opposite corners together and pinch to seal, forming a small package. Repeat with remaining wrappers.

4



Heat the oil

Pour oil into a deep skillet or heavy pot and heat to 350°F.

5



Fry the wontons

Working in small batches, fry 5–6 wontons at a time for 3–5 minutes, turning as needed until golden brown and crisp.

6



Drain and serve

Transfer to a paper towel-lined plate to drain. Garnish with chives if desired and serve warm with your favorite dipping sauce.

TIPS & VARIATIONS



Serve with sweet and sour sauce or Thai sweet chili sauce.



Seal the edges tightly to help prevent filling from leaking.



Wontons can be folded into different shapes as long as they are sealed well.



Chives add a pop of color and mild onion flavor but can be omitted.



Fry in small batches to maintain a steady oil temperature.



Family favorites, one recipe at a time.

