



## Smoked Salmon Wontons

Let's begin by gathering our ingredients for Smoked Salmon Wontons:

Ingredients:

1 pound cream cheese  
1 pound salmon  
2 green onions  
1 egg  
Vegetable oil  
wontons

Chop the green onion finely then add to the processor with salmon and cream cheese. Mix ingredients together.

Lay wonton on plate, add 2 teaspoons salmon mixture to middle. Brush edges with scrambled egg. Fold wonton and pinch edges to seal. Set aside.

Heat oil to medium heat. Oil should be 350°. Oil is ready when oil spits from drops of water.

Drop the wontons into the hot oil and cook them for a couple of minutes per side. When they are golden brown, they are done. Drain them on paper towels and serve hot.

Plate to serve! Enjoy!