

## Chicken Wontons

### Ingredients:

- 1 package Wonton Wrappers
- 2 lbs Ground Chicken
- 4 green Onions (sliced)
- Canola Oil
- 1 Carrot (minced)
- 1 Egg
- 2 cloves Garlic
- 2 tbsp Sesame oil
- 2 tbsp Soy sauce

### Directions:

In frying pan heat oil to medium heat and add chicken and garlic, cooking for about 5 minutes.

Add green onions, carrots and soy sauce, simmer for 10 minutes and set aside.

Place one wonton wrapper and add a heaping tsp of the chicken mixture, wet the edges with the egg and fold in half to form a triangle.

Press edges to seal.

Continue to form all the wontons.

Heat about an inch of oil in a skillet over medium heat.

Add wontons to oil (don't crowd).

Cook about 2 minutes a side or until golden.

Drain on paper towels.

Serve with the dipping sauces