

Chicken Wontons

Recipe By *Draizy Werberger*



Cooking and Prep:  8 h

Serves:  12

Contains:    

Preference: Meat

Recipe by Draizy Werberger.

Difficulty: Medium

Occasion: Purim, Yom

Kippur, Chanukah

Source: Whisk by Ami

Magazine

Ingredients (10)

Main ingredients

- 4 chicken cutlets
- 1 clove garlic or 1 cube **Gefen Frozen Garlic**
- 1/2 cup soy sauce
- 1/2 cup **Alfasi Cabernet Sauvignon** or other red wine
- 1/2 cup honey
- 2 tablespoons oil

- 1 and 1/2 tablespoons vinegar
 - 1 teaspoon ground ginger
 - 35 small **Gefen Wonton Wrappers**
 - oil for frying
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Start Cooking

Marinate

1. Cut each cutlet into small 1-inch squares using kitchen scissors. Set aside.
2. Combine garlic, soy sauce, red wine, honey, oil, vinegar, and ground ginger in a bowl. Using an immersion blender, blend all marinade ingredients until smooth.
3. Place all chicken squares into a bowl and cover with the marinade. Marinate for 6 to 8 hours or overnight.

Assemble and Fry

1. Heat oil for frying in a deep saucepan or deep fryer to 350 degrees Fahrenheit.
2. Place wonton wrappers on a Gefen Easy Baking Parchment Paper. Place one piece of chicken onto each wrapper.
3. Wet the edges of the wrapper and fold the wrapper in half diagonally into a triangle shape and seal. Bring the two opposite ends of the triangle together and seal tightly shut. Use a little more water if needed.
4. Fry each wonton for about three minutes, until wrappers are golden brown.