

Lobster & Seafood Silver Bag



INGREDIENTS

8	Ounces	<u>Lobster Sensations®</u>
50	Small	Square Wonton Wrappers
16	Ounces	Cream Cheese
1/2	Bunch	Cilantro, chopped
1/4	Teaspoon	Salt and Pepper
1	Teaspoon	Garlic, chopped
1	Teaspoon	Worcestershire

FEATURED PRODUCTS:

MENU PARTS: [Appetizers](#)

Ryan Terheggen one of the winners of the 2016 broker recipe contest created these crispy wonton pockets. Inside is a mix of Lobster Sensation, garlic, cilantro, and cream cheese. An easy and impressive seafood dish sure to keep everyone happy.

DIRECTIONS

1. Place all ingredients except wontons and oil in a bowl.
2. Mix with hands until everything is combined.
3. On a cutting board lay out a few wonton wrappers. Work in small batches as the wonton will dry out if left out too long. Put a dollop of lobster filling in the center of each wonton. Take the corners of the wonton and bring them together at the top, pinch to seal the pouch.
4. Heat oil to 350°F. Fry wontons until golden brown, about 3-4 minutes.
5. Serve hot with lemon beurre blanc (8 on plate).
6. Sauce Recommendations: 2 oz. Thai Chili, Teriyaki, Lemon Grass Beurre Blanc.