

< Wonton Wrapping



INTRODUCTION

MEDIUM 60 mins

[Go PRODUCT](#)

With practice and patience, anyone can learn to wrap wontons like a pro, creating delicious treats that are perfect for appetizers, snacks, or part of a larger meal. In this guide, we'll walk through the steps to wrap wontons and provide tips for achieving the perfect wonton every time.

INGREDIENTS



HON'S Wonton Wrappers



Shrimp & Pork Filling

COOKING INSTRUCTIONS

1 Place Filling

- Place about 1 tablespoon of the filling in the center of each wonton wrapper.



2 Wrap & Repeat

- Fold the wrapper over the filling to create a triangle.
- Press the edges to seal, making sure there are no air pockets.
- Repeat until all the filling is used.

