

Crab Rangoon

Yield: 12 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-crab-rangoon-recipe>

Ingredients:

- 5 ounces crabmeat picked backfin
- 4 ounces cream cheese room temperature
- 1 scallion thinly sliced
- 1 clove garlic finely chopped
- 1 teaspoon worcestershire sauce
- 1/2 tablespoon toasted sesame oil
- ground black pepper
- kosher salt
- 12 wonton wrappers
- peanut oil

Nutrition:

1. Calories: 80 calories
2. Carbohydrate: 5 grams
3. Cholesterol: 20 milligrams
4. Fat: 5 grams
5. Protein: 4 grams
6. SaturatedFat: 2 grams
7. Sodium: 180 milligrams

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