

# Pan-Fried Pork and Shrimp Wontons

Yield: 50 min  
Total Time: 115 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-chinese-pan-fried-corn-cake>

## Ingredients:

- 1/2 pound shrimp peeled and deveined
- 1/2 pound ground pork
- 1/4 cup corn defrosted
- 1/4 cup green peas defrosted
- 1/4 cup carrots grated
- 1 tablespoon garlic minced
- 1 tablespoon fresh ginger grated
- 1 tablespoon green onions chopped
- 1 tablespoon Shaoxing cooking wine
- 1 teaspoon soy sauce
- 1 teaspoon sesame oil
- 1 tablespoon salt
- 1 teaspoon sugar
- 1 teaspoon white pepper
- 50 wonton wrappers
- 2 tablespoons vegetable oil
- 1/2 cup water

## Nutrition:

1. Calories: 50 calories
2. Carbohydrate: 5 grams
3. Cholesterol: 10 milligrams
4. Fat: 2 grams
5. Protein: 3 grams
6. Sodium: 200 milligrams

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