



Asian Wonton Mango Dip 'n Chips

Wonton Chips

16 wonton wrappers

To Fry:

Desired cooking oil for pan

2 Tablespoons sesame oil

Salt as desired

Toasted sesame seeds, as desired

To Bake:

2 Tablespoons canola oil

2 teaspoons sesame oil

Salt as desired

Toasted sesame seeds, as desired

Preheat oven to 350 degree F.

Cut the wonton wrappers diagonally in half, forming triangles.

To Fry: Heat oil in deep fryer or large nonstick skillet. Brush triangles lightly with sesame oil; fry in medium hot oil for 1 to 2 minutes or golden brown; sprinkle hot chips with salt and sesame seeds. The chips will be crisp.

To Bake: Combine cooking oil and sesame oil in a small bowl. Brush triangle wrappers on both sides. Arrange in a single layer on two greased cookie sheets; sprinkle with salt and sesame seeds as desired.

Bake in preheated 350 degrees F for about 7 to 10 minutes or golden brown. The chips will be chewy.

Can be stored in airtight container for a week or two.

Asian Mango Dip

1 small ripe mango, peel, pit, coarse chop
1 small avocado, peel, pit, coarse chop
1/4 cup chopped red onion
1 minced jalapeno pepper, seeded
1/2 teaspoon minced garlic
1/4 cup fine chopped green onion
1/4 cup fine chopped red peppers
1/2 Tablespoon lime juice
1/2 teaspoon salt

In a food processor, place mango, avocado, red onion, jalapeno pepper, and garlic; process to coarse chop into a lightly creamy texture.

Place in a bowl, stir in green onion, red peppers, lime juice, and salt. Season to taste. Serve immediately or cover and store in refrigerator. Serve at room temperature as a chip and dip snack or appetizer with wonton chips. Yield: Serves: 6 to 8

About the Recipe: It's a new way to serve chip 'n dip! Give it an Asian twist! Fry them to make them light and crispy or bake them for a chewy harder texture. The dip blends into a fresh mango and avocado consistency flavored with onions and red peppers. Use any leftover dip as a sandwich spread. Don't you just love two uses for one recipe?