

## **Mexican Wantons**

### **Ingredients:**

- 1 lbs ground hamburger meat
- 1 taco mix packet
- 6 oz of cheddar cheese
- 1 small chopped onion
- 1 package of wanton skins
- ½ cup vegetable oil

### **Directions:**

1. Brown hamburger meat in a large frying pan and drain the finished water.
2. On a small frying pan chop 1 onion and simmer until brown
3. Once onion is browned add to the hamburger and mix well.
4. Add 1 packet of taco mix without water to hamburger and continue to mix
5. Add 6oz of cheddar cheese into hamburger and mix until melted
6. Once meat, onion, cheese and seasonings are mixed well and fully cooked prepare wantons
7. Add 1 tbs of mixture to 1 wanton. Place in the center of the wanton skin
8. Using a bowl of water moisten finger and moisten the outer edges of the wanton skin.
9. Pull over wanton skin and seal the ends together by pressing firmly with your index finger
10. Add wanton to a large frying pan with oil over medium heat.
11. Turn wanton skin over when golden brown and the side that is down and repeat.
12. Once both sides are browned remove wanton and place onto a paper towel to cool and dry.

**CAUTION HOT OIL!**