

# Bakerlady



## Sriracha and Cream Cheese Wonton Bombs

1/2 block (4 ounces) cream cheese, softened  
1 tablespoon chives, finely sliced  
1 tablespoon sriracha sauce  
16 wonton wrappers  
Sweet and sour or sriracha sauce, for dipping  
Hot oil, for frying

### Directions

In a large bowl, mix the cream cheese, chives and sriracha sauce. Arrange the wonton wrappers on a flat surface. Dollop about a teaspoon of the cream cheese mixture in the center of each wrapper. Dip your finger in a little water and run along the edges of the wrappers. Pull the edges together and twist to seal. Continue until all the wontons are filled and sealed. Bring the oil to high heat. In batches, fry the wonton bombs until golden brown and crispy, about two minutes per batch (or less). Continue until all the wonton bombs are fried. Place them on paper towels to drain. Serve immediately with dipping sauce.