

Crab and Mango Wonton Cups

Serves: 1

Prep time: 20 Minutes

Cooking time: 8-10 Minutes

Ingredients:

- 6 wonton wrappers
- spray oil

Dressing:

- zest and juice of ½ lime
- pinch salt & pepper
- pinch chilli flakes
- 1 teaspoon fish sauce
- 1 teaspoon soy sauce

Filling:

- 140g crabmeat, crumbled
- 2 tablespoons finely sliced celery
- 2 tablespoons finely diced mango
- 2 tablespoons thinly sliced green shallots
- 1 tablespoon chopped coriander leaves

Method:

- **Preheat oven 180° c**
- Lightly spray 6 mini muffin pans with oil
- Push one wrapper into each of the six cups and spray lightly with oil
- Place the tray into preheated oven and cook for 8-10 minutes ***see Note below**
- Remove and allow cool
- Meanwhile, mix all dressing ingredients together
- Combine the filling ingredients and stir through the dressing
- Place in wonton cups when ready to serve **(or they will go soggy)**
- **Serve and Enjoy!**
- **Note:** The longer you cook the wrappers the more crispy they become. Careful not to burn them



A fresh and zesty flavour with a crispy crunch. A perfect starter to your Christmas Lunch