

CRAB MANGO WONTONS

- 1 lb can of Handy Seafood crab meat
- 1 lb package of Frozen mango
- 1 bunch of Fresh cilantro
- 1 Fresh lime
- Pinch of kosher salt
- Package of Golden Tiger wonton wrappers

1. Preheat the oven to 350°.
2. Prepare the mini muffin tin by taking one wonton wrapper from the package, laying it over a muffin space in the tin, and gently pushing the wonton wrapper into the hole with your fingers, forming a cup.
3. Place the mini muffin tin in the oven for about 5 minutes or until the wonton wrappers turn a light, crispy brown. Remove from the oven and let the muffin tin cool before crisping the next batch of wonton wrappers!
4. For the crab mango filling, begin by making sure your mangoes are at room temperature or slightly cool, and add them to a food processor. Use the pulse setting on your food processor to chop the mangoes into smaller pieces.
5. Add the lime juice, a pinch of salt, and the entire bunch of cilantro into the food processor and mix until all ingredients are incorporated. Once mixed, move to a large mixing bowl.
6. Take the can of crab and mix it into the bowl with the mangoes.
7. Just prior to serving add one teaspoon of the mixture to each wonton shell and garnish with cilantro or [Chamoy!](#)
** Do not plate this appetizer in advance, the wonton wrappers will become soggy if the filling sits in them for too long.*

ADDITIONAL INFORMATION

Course	Starters
Category	Seafood
Cuisine	Chef Dana , Seasonal Summer