
Crispy Won Ton Delights

Description

This versatile appetizer is so easy to prepare and has endless possibilities! What could be a better crowd pleaser than crunchy won ton paired with local favorites like crab, poke', kalua turkey and lomi-lomi salmon? A quick visit to your deli counter will provide you with the foundation for a lovely party platter that will be a crowd pleaser.

Total time: 30 min Yield: 8 appetizer portions

Ingredients

- 1 pkg square won ton wrappers
- 2 tsp canola oil
- cooking spray
- 1/2 lb of your favorite poke'
- 1 pkg imitation crab (or fresh crab if available) (8 oz. package; chopped)
- 1/2 cup seaweed salad (chop and mix with crab)
- 8 oz prepared kalua turkey (shredded)
- 1/2 cup lomi-lomi salmon
- 1/2 cup lite cream cheese
- 8 oz smoked salmon

Prep Time: 30 min Total Time: 30 min

Instructions

To make the crispy won ton cups, preheat oven to 375° F and lightly spray mini-muffin tins with cooking spray. Brush each side of the won ton wrappers with canola oil then gently press into the mini-muffin tin sections, making a little cup shape. Bake until crispy, about 8 to 10 minutes. You can do this step a day ahead, just store in a sealed container.

Make a few of each kind of appetizer and you'll have something for everyone! Fill a cup with poke', another with the crab and seafood salad mixture, top shredded kalua turkey with a small dollop of lomi-lomi salmon, and top cream cheese with a rosette of smoked salmon. Serve immediately.

Recipe brought to you by:

Chef Michi Holland

Source:

