



### **Strawberry Cream Chipotle Chicken Rangoons and Dipping Sauce**

Jar of Strawberry Cream Chipotle Sauce  
1 lb boneless, skinless chicken breast, cut into 1 inch pieces  
2 Tbsp finely diced red bell pepper or pimento  
3 Tbsp peanut oil  
2 scallions, chopped  
Cornstarch  
16 oz cream cheese, softened  
1 package wonton wrappers  
Shortening for frying

Put the chicken pieces into a Ziploc bag and add 1/2 cup of Strawberry Cream Chipotle Sauce. Marinate in your refrigerator for 1/2 hour or so. Remove and shake off excess marinade. Heat oil and place the marinated chicken in the skillet and reduce heat to medium. Sauté until the chicken is cooked but not too brown. Remove from the pan, cool for 5 - 6 minutes and chop into small pieces.

In a bowl, combine softened cream cheese, scallions, red pepper and the diced chicken. Mix well. Place a wonton wrapper on a clean dry surface and top with a rounded teaspoon of the filling in the center. Dip your fingers in water and wet the edges of the wonton to help it seal. There are several methods of folding the wonton. Choose your favorite or use one of ours: A) Bring 4 edges of the wonton to the center and pinch together. seal sides and fold over the edges. It will look like a pinwheel. Or B) place the wonton on surface, corners facing up, down, left and right. Bring the top corner to the bottom corner (forms a triangle). Press to seal. Moisten left side with water and bring the right side over to meet it. Press and seal. Place wonton on a cookie sheet that has been dusted with cornstarch to prevent sticking. Deep fry wontons until golden brown and crispy in 350 degree F shortening. Drain on a paper towel. Serve on lettuce leaf with remaining Strawberry Cream Chipotle Sauce for dipping.