



CRAB RANGOON DIP WITH WONTON CHIPS

Category: Crab

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Crab Rangoon dip with wonton chips is a delightful fusion of the beloved Crab Rangoon appetizer and a creamy, easy-to-serve dip.

Imagine the creamy, tangy filling of traditional Crab Rangoon—made with cream cheese, crab meat, and seasonings—transformed into a warm dip that is perfect for sharing.

Paired with crispy wonton chips, this dish makes for an irresistible appetizer at parties, game nights, or any casual gathering. With the same bold, savory flavors you love in Crab Rangoon, this dip is sure to impress guests and become a new favorite!

Ingredients:

For the Crab Rangoon Dip:

8 oz cream cheese, softened

1/2 cup sour cream

1/4 cup mayonnaise

1 teaspoon soy sauce

1/2 teaspoon garlic powder

1/4 teaspoon onion powder

1 teaspoon Worcestershire sauce

1 teaspoon lemon juice

1/2 teaspoon sesame oil (optional, for a deeper flavor)

1/2 lb imitation crab meat or fresh crab meat, chopped

1/4 cup green onions, chopped

1/4 cup shredded mozzarella cheese (optional for extra creaminess)

Salt and pepper, to taste

For the Wonton Chips:

10-12 wonton wrappers

2 cups vegetable oil (for frying)

Salt, for sprinkling

How to Make:

Prepare the Crab Rangoon Dip:

Preheat your oven to 375°F (190°C).

In a medium mixing bowl, combine the softened cream cheese, sour cream, mayonnaise, soy sauce, garlic powder, onion powder, Worcestershire sauce, lemon juice, and sesame oil. Use a hand mixer or a whisk to blend until smooth and creamy.

Add the chopped crab meat, green onions, and shredded mozzarella cheese (if using) to the mixture. Stir well to combine. Taste and season with salt and pepper as needed.

Transfer the dip mixture into an oven-safe baking dish, such as a 9-inch pie dish or small casserole dish, and spread it out evenly.

Bake the Crab Rangoon Dip:

Bake the dip in the preheated oven for 20-25 minutes, or until the top is golden and bubbly. If you like a crispier top, you can broil the dip for an additional 2-3 minutes, but be sure to watch it closely to prevent burning.

Make the Wonton Chips:

While the dip is baking, prepare the wonton chips. Cut each wonton wrapper into four smaller triangles.

In a medium frying pan, heat the vegetable oil over medium-high heat. Once the oil is hot, add the wonton triangles in batches, making sure not to overcrowd the pan.

Fry the wonton chips for 1-2 minutes on each side until golden brown and crispy. Use a slotted spoon to transfer them to a paper towel-lined plate to drain excess oil.

Immediately sprinkle the wonton chips with a pinch of salt while they're still warm.

Serve:

Once the dip is ready, remove it from the oven and let it cool for a few minutes. Serve the warm Crab Rangoon dip alongside the crispy wonton chips for dipping.

Chef's Note:

If you want to make this dip ahead of time, you can prepare the dip mixture and refrigerate it (without baking) for up to 24 hours. When ready to serve, simply bake it as directed. Additionally, for a healthier alternative, you can bake the wonton chips instead of frying them. Just brush the wonton triangles with a little olive oil and bake them at 375°F (190°C) for 8-10 minutes, or until crispy.

For a more decadent flavor, try adding a little bit of grated Parmesan cheese to the dip mixture or top it with a sprinkle of

toasted sesame seeds before baking.

Nutritional Information (per serving, based on 6 servings):

Calories: 300

Protein: 9g

Carbohydrates: 22g

Fat: 22g

Fiber: 1g

Sugar: 2g

Sodium: 750mg

Crab Rangoon dip with wonton chips is the ultimate comfort food that combines the best elements of classic Asian appetizers in a dip form. It's creamy, savory, and utterly addictive—perfect for sharing with friends and family!