The Downtown Dish

Decadent Delights

Recipe Credit: Pinterest **Category:** Appetizer

Crab Rangoon Dip with Wonton Chips

Ingredients:

8 oz cream cheese
½ cup mayonnaise
¼ cup sour cream
1 tablespoon lemon juice
1 teaspoon Worcestershire sauce
¼ cup fresh parmesan cheese
2 cans (6 oz) crab meat, drained
1 cup mozzarella cheese, divided
2 tablespoons fresh chives
1 clove garlic
½ teaspoon pepper

Wonton Chips
1 package wonton wrappers
cooking spray
1 tablespoon fresh chives (optional)

Instructions:

Preheat oven to 350 degrees.
Cut wontons diagonally, and then cut again so you have 4 triangles from each wrapper. Spray with cooking spray and spread chips on a pan. Bake 7-8 minutes or until brown and crispy, set aside.

Combine all dip ingredients in a casserole dish reserving ½ cup mozzarella cheese for topping. Top with remaining cheese. Bake 25 minutes or until hot and bubbly.

Garnish with remaining chives if desired and serve with wonton chips.

Presented By: DOWNTOWN SCHENECTADY IMPROVEMENT CORP.