

Mexican Won Ton



Ingredients:

- 1 package Won Ton skins
- 1 Egg, eaten
- Canola Oil
- 2 lbs Mexican Chorizo
- 2 Hatch Green Chilies
- 2 Green Onions, thinly sliced

Directions:

Crumble the Chorizo in a frying pan and cook over medium heat.
Peel the green chilies and remove stems and seeds chop add to frying along with the green onions; continue cooking for 2 minutes.
Turn off heat and set aside to cool slightly.
Place one won ton wrapper and add a heaping tsp of the Chorizo mixture, wet the edges with the egg and fold in half to form a triangle.
Press edges to seal.
Continue to form all the won tons.
Heat about an inch of oil in a skillet over medium heat.
Add won tons to oil (don't crowd). Cook about 2 minutes a side or until golden.
Drain on paper towels.
Serve with the Queso and Guacamole.