



Mexican Won Ton

Serves 10-12

1 Package Won Ton skins

1 Egg, eaten

Canola Oil

2 lbs Mexican Chorizo

2 Hatch Green Chilies

2 Green Onions, thinly sliced

Crumble the Chorizo in a frying pan. 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 dips.