



SZECHUAN CHICKEN WONTONS



Golden Tiger

Szechuan peppers toasted in sesame oil with fried **Chicken Wontons**, cinnamon stick, sliced garlic, ginger and cashews, garnished with sliced scallions.

Yield: 1 Serving

Ingredients:

8 Each	Chicken Wontons [#53629], Fried According to Package Directions	¼ Cup	Cashews
1 Tbsp.	Sesame Oil	3 Each	Ginger Slices
6 Each	Szechuan Peppers	1 Each	Garlic Clove, Sliced
1 Each	Cinnamon Stick	1 tsp.	Soy Sauce
		Garnish	Scallions, Sliced

Directions:

1. Heat the sesame oil in a large sauté pan on medium-high heat.
2. Add in the Szechuan peppers, cinnamon stick and mix for 1 minute.
3. Add in the cashews and mix for 1 minute.
4. Add in the ginger and garlic and sauté the spices for 2 minutes, or until they have become fragrant.
5. Toss the **Chicken Wontons** in the spices and soy sauce, then cook for another minute.
6. Garnish with scallions.

