

# Strawberry Rangoons

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*6 to 8 fresh strawberries*  
*1/4 cup strawberry cream*  
*cheese spread*  
*12 wonton skins*  
*plastic wrap*  
*3 tablespoons canola oil*

Cut the strawberries into small 1/4-inch pieces (about 1/4 cup). In a small bowl, combine the strawberries and cream cheese until blended.

Lay the wonton skins flat on a work surface. Place one teaspoon of the strawberry mixture in the center (do not overfill). Moisten a 1/4-inch strip along the outside edge with water. Fold one corner over the filling to the opposite corner to form a triangle. Press the edges together tightly to form a seal. Repeat with the remaining skins. Cover with plastic wrap and set aside until ready to cook.

Preheat oil in a large saute' pan on medium high, 3 to 4 minutes. Add three to four rangoons (do not crowd the pan). Fry for 1 to 2 minutes on each side or until crisp and golden. Transfer the fried rangoons to a paper towel-lined baking sheet. Repeat with the remaining rangoons.

Sprinkle with cinnamon sugar, if desired. Serve warm.

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Per Serving (excluding unknown items): 383 Calories; 41g Fat (94.4% calories from fat); trace Protein; 5g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 1/2 Fruit; 8 Fat.