

Vegan Air Fried Cream Cheese Wontons

Ingredients

- 1 cup vegan tofu cream cheese (See recipe below)
- 1 tbsp. sriracha
- 1/3 cup scallions, chopped
- Around 24 defrosted wonton wrappers (find in the frozen section of your Asian grocery store)
- Cooking spray, as needed

For the dipping sauce:

- ¼ cup apricot jelly
- 1 tsp. soy sauce
- ½ tsp. finely minced ginger
- 1 clove of garlic, finely minced
- 1-2 tsp. water, to thin

Vegan Tofu Cream Cheese (Makes about 2 cups)

- 1 15 oz. container of firm tofu, drained and pressed
- 3 tbsp. lemon juice
- 2 tbsp. white miso paste
- 1 tbsp. nutritional yeast
- 1 tbsp. apple cider vinegar
- Salt, to taste

Steps

1. To make the vegan cream cheese, simply blend all the ingredients together until smooth. You can also use a store-bought version, if preferred. Place one cup vegan cream cheese, the sriracha and scallions in a mixing bowl, and mix until well combined.
2. Before starting to fill the wontons, get a small bowl filled with water, and place it next to your work area. Place about a tsp. of the filling in the center of wonton wrapper, and then use your finger to lightly wet one corner. Take that corner, and bring it along with the corner across from it up, align them, and pinch shut. Wet the other corners a little, and bring them up to where the first corners meet, pinching it gently right below, and pinching the sides flat to close the package. Repeat until



all the filling is used.

3. Heat your air fryer to 350°F (175°C). Spray with oil, and add wontons in a single layer (cooking the wontons in multiple batches) and spray with more oil. Fry for about 8 minutes, until they are crispy and golden. Repeat in batches until all the wontons are cooked.

4. While the wontons are cooking, whisk all the ingredients together for the sauce. Serve alongside the wontons.