



Shrimp and Black Bean Wontons

Adapted from [My Morning Chocolate](#)

BAH Note: I had more wontons than I had filling, so I baked some up like chips. You could, if you were so inclined, deconstruct this recipe so that the wonton filling is baked up in a dish like a dip and served with the wonton "chips". Either way, black beans + shrimp + cream cheese + strong flavors = major bonus points.

- 1/2 can black beans
- 1 cup cooked shrimp, tails and shells removed
- 1 teaspoon cumin
- 1/2 teaspoon coriander
- 1/4 teaspoon salt
- juice of 1 lime
- 1/4 cup cream cheese, softened
- 1 shallot, diced
- wonton wrappers

Rinse and drain the beans and place them in a large mixing bowl. Chop the shrimp roughly and add it to the bowl of beans. Add all remaining ingredients other than the wonton wrappers, stir to thoroughly combine, taste and add more spices or salt as necessary. Cover the bowl and set it aside.

Heat the oven to 375 degrees and line two half sheet pans with parchment.

Place 10 - 12 wonton wrappers on each pan. Spoon about 1 tablespoon of filling onto each wonton, not quite in the center. Use a wet finger to moisten two sides of each wonton, fold each wonton in half to form a triangle, and press the edges with the tines of a fork to seal.

Brush the tops lightly with olive oil and bake for 10-12 minutes, rotating the pans halfway through, until the edges are browned and crisp.

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