



**HAM AND PRAWN
WONTON PUFFS**



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Prep time



Cook time



Serves

A Recipe by OzHarvest

NEED

1 cup leftover ham

1/2 cup leftover prawns

2 spring onions (keep the green tops aside!)

1 tsp Chinese 5 spice
(or any of: star anise, clove, pepper, fennel, cinnamon)

1 tbsp soy sauce

2 sheets pastry
(we used puff)

250 ml neutral oil
(we used rice bran)

Got heaps of ham and prawns leftover from your holiday feast? Mix it up with this easy snack. You could also freeze the filling for another time - it'd be delicious fried up and added to noodles with some chilli oil!

HOW

1. Finely chop (or use a food processor) to mince ham, prawns and spring onions together. Add spices and soy sauce.
2. Cut puff pastry sheet into 9 even squares.
3. Add a teaspoon of mixture to the centre of each square. Fold square in half to make a triangle, and press the edges together to seal.
4. Heat oil on medium-high until you see it shimmering, then add triangles, a few at a time. Fry each side for 1-2 minutes or until crispy and golden brown.
5. Place puffs on a piece of paper, newspaper or paper towel to soak up any extra oil.
6. Garnish with finely-chopped green spring onion tops. Serve with chin kiang vinegar and/or soy sauce for a flavour pop!



**SAVE FOOD.
SAVE MONEY.
SAVE THE PLANET.**