



DosOntes®
Coastal Fresh Salsa



Elevated Won Ton Tacos

A light and tasty take on a south-of-the border favorite, these small bites pack huge flavor! DosOntes salsa is the ideal tangy topper for delectable appetizers wrapped in an Asian-inspired crispy wonton “taco” shell.

Finger food has never been so flavorful! .

Serves 8-12 as an appetizer (Can also be served with rice and beans as a scrumptious meal for 3-4!)

Prep time 30 minutes

Directions

Heat 2-3 ounces of canola oil in a small fry pan on medium to medium-high heat, then reduce flame to medium.

Separate all the won ton wrappers you will be cooking. *(Do this before you start the cooking process, that way you don't have to separate them while cooking)*

Place a plate lined with a paper towel nearby.

Won ton shells fry up very quickly, so this process will go fast. Once your oil is hot, just place a won ton wrapper into the pan.

After a few seconds use your tongs to push one side of the won ton shell to the side of the pan and fold up the other side with your tongs to make a folded taco shell shape.

In 20 seconds or so your shell will be light brown. Remove it from the oil and lay it on the towel to drain.

Cool shells then fill with carnitas, DosOntes Coastal Fresh medium green salsa, shredded red cabbage, diced pineapple and avocado, queso fresco or cotija cheese, and garnish with cilantro.

Dare you to eat just one!

Ingredients

- DosOntes Coastal Fresh green medium salsa
- 12 won ton wrappers
- Canola oil
- Shredded carnitas or chicken
(homemade or store bought)
- Shredded red cabbage
- Diced pineapple
- Diced avocado
- Queso fresco or cotija cheese
- Garnish with cilantro

You will also need:

- Small fry pan
- Long handle tongs
- Plate lined with a paper towel

You know how to live. We know how to salsa!