

Quick & Easy

THE COSTCO WAY

Stir-Fry Mini Wontons

Makes 2 servings

Stir-Fry Sauce Ingredients:

2 Tbsp soy sauce

2 Tbsp water

1½ tsp sugar

1 tsp sesame oil

½ tsp red pepper flakes (optional)

1 tsp cornstarch

Instructions:

In a small bowl, combine soy sauce, water, sugar, sesame oil, red pepper flakes and cornstarch. Mix until the cornstarch is no longer visible.

Wonton Stir-Fry Ingredients:

2 Tbsp vegetable oil

15 frozen Bibigo Chicken & Cilantro Mini Wontons

2 cups frozen stir-fry vegetable blend

Stir-Fry Sauce

Sesame seeds for garnish

Steamed white rice

Ingredients:

In a nonstick pan over medium-high, add vegetable oil. Once the oil is heated, add the mini wontons and frozen vegetables. Cover. Steam for 5 minutes, or until vegetables are tender and wontons are hot throughout. Remove the lid. Add Stir-Fry Sauce. Continue cooking for 1 minute, stirring to evenly coat the wontons and vegetables. Place mixture in a serving bowl. Garnish with sesame seeds. Serve hot with steamed white rice

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**



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Air-Fried Mini Wontons with Dipping Sauce

Makes 2 servings

Ingredients:

1 to 2 Tbsp vegetable oil
10 frozen Bibigo Chicken & Cilantro Mini Wontons
4 Tbsp soy sauce
2 Tbsp water
1 Tbsp rice vinegar
2 Tbsp sugar

Instructions:

Brush the air fryer basket with vegetable oil. Place wontons in the basket, leaving enough room between each wonton for even cooking. Set the air fryer to 375 F. Cook for 10 to 13 minutes. Place wontons on a plate. In a small bowl, combine soy sauce, water, vinegar and sugar. Mix well. Serve.

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