

Where are Wonton Wrappers in the Grocery Store? - Infogrocery

There are so many creative ways to use this item, but you need to know where to find wonton wrappers in the grocery store right?



where are wonton wrappers
in the grocery store??

Wonton wrappers can easily be found in the freezer section of most Asian grocery stores. A lot of people check the Japanese markets when they go to purchase them.

The wonton wrapper can also be found in grocery stores like Target, Whole Foods, or Walmart.

Some stores do not stock them, such as many Publix stores will not have them on hand, but there are still a lot of other grocery stores that have them.

See also: What is a wonton wrapper made of and how to use.

Wonton wrappers are a form of dough, and people fill them with a variety of delicious ingredients. Because they are a dough product, most grocery stores keep them in the dairy case to keep them cold.

There are a few grocery stores that put their stock of wonton wrappers near the produce, and still, others that keep their wonton wrappers in the deli section also to keep them cold.

Check with a store representative to find out where they keep their supply.

Stores such as Walmart have their supply in the deli section, and Kroger grocery stores keep theirs near the cheese and eggs.

Grocery stores differ in how they stock merchandise, and wonton wrappers seem to be an item that will be in different locations depending on the store you shop.

Related articles about grocery store layout:

More About Wonton Wrappers

There are a few American brands for wonton wrappers, including Twin Dragon and Nasoya. The Asian or Japanese brands will vary, and can only be read if you know the language.

The wonton is a wheat-based product and is used to make great tasting dumplings or fantastic appetizers.

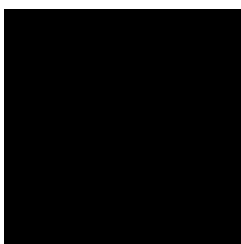
After you've filled them with your favorite filling, such as pork, chicken, cream cheese, or any other favorite, you can boil, steam, pan-fry, or deep fry them.

In Conclusion

There is a lot of variety in the wonton wrapper in regard to consistency and thickness. You should shop around different grocery stores until you find the brand you like best.

WONTON WRAPPERS STOP AND SHOP RECIPES

WONTON WRAPPERS RECIPE | ALLRECIPES



For those of us who like to make EVERYTHING ourselves -- an original wonton wrapper recipe. Use the wonton wrappers to form tasty little dumplings stuffed with your favorite fillings.

Provided by BIGDADDY1IL

Categories [Main Dishes](#) [Dumpling Recipes](#)

Total Time 30 minutes

Prep Time 30 minutes

Yield 72 wonton squares

Number Of Ingredients 4

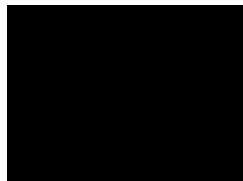
- [Ingredients](#)

Steps:

- In a medium bowl, beat the egg. Mix in the water.
- In a large bowl, combine the flour and salt. Create a well in the center of the mixture and slowly pour in the egg and water. Mix well. If the mixture is too dry, increase the amount of water one teaspoon at a time until a pliable dough has formed.
- On a lightly floured surface, knead the dough until elastic. Cut dough into two separate balls. Cover the balls with a damp cloth for a minimum of 10 minutes.
- Cut each ball into four equal pieces. Roll the pieces into 10 1/2 by 10 1/2 inch squares. Cut each into nine 3 1/2 by 3 1/2 inch squares. Use in any recipe that calls for wonton wrappers.

Nutrition Facts : Calories 13.6 calories, CarbohydrateContent 2.7 g, CholesterolContent 2.6 mg, FatContent 0.1 g, FiberContent 0.1 g, ProteinContent 0.4 g, SodiumContent 17.2 mg

WONTON WRAPPERS RECIPE - FOOD.COM



I have posted this in response to a request. I have made them once, and found that they work fine. However, I usually find it easier to just buy them. Still, it's a handy recipe to have around.

Total Time 1 hours 30 minutes

Prep Time 1 hours 30 minutes

Yield 1 batch

Number Of Ingredients 6

- [Ingredients](#)

Steps:

- Mix the salt and the flour.
- In a small bowl, add 1/4 cup water to the egg and beat gently.
- Make a well in the middle of the flour, and add the egg-water mixture.
- Mix into the flour, adding remaining water as needed.
- Knead the dough into a ball.
- Keep kneading until smooth (several minutes).
- Place the dough in a large bowl, cover with a damp cloth and let rest for 1 hour.
- Cut the dough into quarters.
- Place one of the quarters on a well-floured surface, and roll out with a rolling pin until very thin.
- Cut the dough into the desired shapes (usually squares or circles).
- If stacking, dust the wrappers lightly with flour or cornstarch to keep them from sticking together.
- Keep cut wrappers covered with plastic wrap to keep them from drying out too much.
- Repeat with the other quarters.
- If not using immediately, wrap in plastic wrap and store in the refrigerator or freezer.

Nutrition Facts : Calories 981.5, FatContent 7.2, SaturatedFatContent 1.9, CholesterolContent 186, SodiumContent 1242.3, CarbohydrateContent 191.1, FiberContent 6.8, SugarContent 0.9, ProteinContent 32.1

CRANBERRY BRIE WONTONS RECIPE: HOW TO MAKE IT

These wontons have the perfect balance between sweet and savory—your guests won't be able to stop popping them into their mouths!—Carolyn Cope, Boston, Massachusetts
From [tasteofhome.com](#) | Total Time 35 minutes | Category Appetizers | Calories 72 calories per serving

- In a small bowl, combine cranberry sauce, orange zest and nutmeg. Place 1 teaspoon cheese and 1 teaspoon cranberry mixture in the center of a wonton wrapper. Moisten edges with egg; fold opposite corners together over filling and press to seal. Repeat. In an electric skillet, heat 1 in. of oil to 375°. Fry wontons in batches until golden brown, 30-60 seconds on each side. Drain on paper towels. Serve immediately. . Freeze option: Cool fried wontons; transfer to freezer containers. Freeze for up to 1 month. To use, place frozen wontons on a greased baking sheet. Bake at 375° for 8-10 minutes or until heated through.

EASY WONTON SOUP RECIPE - HOW TO MAKE WONTON SOUP

This easy recipe from [Delish.com](#) makes for some quick and delicious homemade wontons. From [delish.com](#) | Reviews 4.9 | Total Time 30 minutes | Category dairy-free, weeknight meals, dinner | Cuisine American, Chinese

- In a large bowl, mix pork, soy sauce, chives, vinegar, cornstarch, ginger, garlic, red pepper flakes and sesame oil until fully incorporated. Using your finger, wet the edges of wonton wrapper with water. Place half a tablespoon of pork filling in the center of the wonton wrapper. Fold wonton in half diagonally to create a triangle, and seal the edges. Fold the two identical corners in on each other and press again to seal. Repeat until all wonton wrappers are filled. Bring all soup ingredients to a boil. Simmer on low for 10 minutes, then remove ginger and garlic cloves and bring it back to a boil. Lower in wontons and cook for 10 minutes more. Serve into bowls and garnish with green onions.

CRAB WONTONS | STOP AND SHOP

Mar 09, 2017 · Place 1 tsp of filling into the center of each wonton wrapper. Brush the wrapper, around the filling, with water. Fold the outer edges upward toward each other and press together firmly. Repeat with remaining wontons. Heat the oil in a saucepan to 365°F and fry the wontons in batches until golden brown and crispy. Drain on paper towels. From [recipecenter.stopandshop.com](#)

WONTON SOUP | STOP AND SHOP

Jun 07, 2019 · Steps. Finely chop the green onions. Place half in a medium bowl. Add the chicken. Season with salt and pepper. Peel and grate the ginger and stir into chicken mixture. Add the chicken broth to a large pot and heat to a boil on medium-high. Stir in the remaining half of green onions. From [recipecenter.stopandshop.com](#)

10 BEST WONTON WRAPPER APPETIZERS RECIPES | YUMMLY

DOES STOP AND SHOP SELL WONTON WRAPPERS?

In a medium bowl, beat the egg. Mix in the water. In a large bowl, combine the flour and salt. Create a well in the center of the mixture and slowly pour in the egg and water. On a lightly floured surface, knead the dough until elastic. Cut dough into two separate balls. From [treehozz.com](#)

| STOP AND SHOP

Guiding Stars is a nutrition navigation system created to help you quickly identify more nutritious recipes. One Guiding Star indicates good nutritional value, Two Guiding Stars are better and Three Guiding Stars is the best nutritional value. From [recipecenter.stopandshop.com](#)

SWEET CHEESE AND ALMOND DUMPLINGS | STOP AND SHOP

Scoop out a small dollop (about 1 tbsp) of filling into each wonton wrapper. Brush the edges with the egg yolk and fold over to seal and make a triangle shaped dumpling. Repeat with remaining filling and wonton wrappers. Heat the oil in a 12 inch skillet with deep sides over medium high heat with the canola oil. From [recipecenter.stopandshop.com](#)

CRAB WONTONS | GIANT FOOD STORE

Place 1 tsp of filling into the center of each wonton wrapper. Brush the wrapper, around the filling, with water. Fold the outer edges upward toward each other and press together firmly. Repeat with remaining wontons. Heat the oil in a saucepan to 365°F and fry the wontons in batches until golden brown and crispy. Drain on paper towels. From [recipecenter.giantfoodstores.com](#)

VEGETABLE DUMPLINGS | STOP AND SHOP

Place dumpling wrappers, one at a time, on flat work surface. Place a spoonful of mixture on center, brush water around edges of wrapper and crimp shut to seal. Repeat process until all ingredients are used up. Bring a large pot of water to a boil. Add dumplings, 12 at a time to water, and cook for about 4 min., or until dumplings float to surface. From [recipecenter.stopandshop.com](#)

10 BEST GROUND TURKEY WONTONS RECIPES | YUMMLY

Ground Turkey Meatballs with Pasta and Parmesan Pepper Sauce Honeysuckle White. chili flakes, tomatoes, pepper, salt, salt, shredded Parmesan and 11 more. From [yummy.com](#)

HOMEMADE WONTON AND EGG-ROLL WRAPPERS | PENNILESS PARENTING

Oct 02, 2010 · Homemade Wonton and Egg-Roll Wrappers. 1. In a medium sized bowl, mix flour and salt. 2. Make an indentation in the flour, and pour in an egg. Mix well with a spoon. 3. Pour in half of the water and mix, preferably with a spoon, but when that is no longer an option, mix with your hand. 4. From [pennilessparenting.com](#)

CHICKEN RANCH WONTON CUPS - A CUP FULL OF SASS

This recipe only requires 5 simple ingredients. A rotisserie chicken, dry ranch dip, cheddar cheese, sour cream and wonton wrappers. It's so simple and so tasty. This shop has been compensated by Collective Bias, Inc. and its advertiser. All opinions are mine alone. #EffortlessMeals #CollectiveBias From [acupfulofsass.com](#)

RECIPE: WONTONS FROM MAK MAN KEE IN HONG KONG

Apr 17, 2018 · There's no other way to avoid the wonton getting too loose or too hard than constant practice. Retain a bit of air inside the wonton, so it would turn out light with a "goldfish tail" effect. 2. Powdered sesame is a vital ingredient which absorbs excess moisture in the filling and raises the aroma. 3. Don't cook the wonton for too long. From [guide.michelin.com](#)

WHERE TO BUY WONTON WRAPPERS? - LIFAMILIES

Jul 13, 2010 · Re: Where to buy Wonton wrappers? Stop and Shop has them. Produce section by the bean sprouts, peeled garlic, vegetarian hot dogs and stuff. I think it's usually next to the herbs. They are kept cold so I don't think you'll find them on the shelves. You can also go to an Asian market. I use the market up in Stony Brook corner of Stony Brook Road. From [lifamilies.com](#)

PRAWN WONTON SOUP RECIPE | WOOLWORTHS

1 garlic clove, crushed. Method. Step 1. Soak mushrooms in boiling water for 10 minutes until soft. Squeeze out excess water and finely chop. Step 2. In a medium bowl, combine prawn, mince, shallots, ginger, garlic, sesame oil and mushrooms. Step 3. Place a heaped teaspoon of prawn mixture in the centre of each wonton wrapper. From [woolworths.com.au](#)

WONTON NACHOS RECIPE - LIQUOR.COM

Dec 02, 2015 · Meanwhile, cut the wonton wrappers in half into triangles. In a small bowl, combine the salt, Szechuan pepper, cumin and coriander. Line a rimmed baking sheet with paper towels. When the oil is hot, add the wonton wrappers to the oil in batches (pulling the wrappers apart if they're sticking together) and fry until golden brown, about 2 minutes. From [liquor.com](#)

GLUTEN FREE WONTON WRAPPER - YOUR NEW GO-TO RECIPE! - GFJULES

Whisk together flour and salt in a small bowl; in a separate bowl combine the eggs and water. Slowly stir the egg mixture into the flour with a fork and mix until a sticky dough forms. Divide the dough in half and cover one half while working with the other. Prepare a clean counter or pastry mat by generously flouring with more gluten free flour. From [gfjules.com](#)

SPINACH AND FETA WONTON QUILCHES RECIPE - BREAKFAST ...

Preheat oven to 365 degrees F. Gently place wonton squares in a mini-muffin tray spritzed with olive oil. Crack eggs into a coffee mug along with 1/2 tablespoon of greek yogurt and beat with a fork. Tear spinach into small pieces and toss into the mug with the eggs along with your spices and crumbled feta. Stir to incorporate and spoon into ... From [peasandcrayons.com](#)

Where are wonton wrappers in grocery store? – KnowledgeBurrow.com

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Where are wonton wrappers in grocery store?

Wonton wrappers can easily be found in the freezer section of most Asian grocery stores. A lot of people check the Japanese markets when they go to purchase them. The wonton wrapper can also be found in grocery stores like Target, Whole Foods, or Walmart.

Can I buy wonton wrappers at Stop and Shop?

Wonton Wrappers – Order Online & Save | Stop & Shop.

Does Pick N Save have wonton wrappers?

Gefen Square Wonton Wraps, 12 oz – Pick 'n Save.

Can you buy wontons at Walmart?

Bibigo Chicken and Vegetable Mini Wonton Dumplings, 24 oz. (Frozen) – Walmart.com – Walmart.com

Do wonton wrappers need to be refrigerated?

Unopened packs of wonton wrappers can last in your refrigerator for a while; use opened ones within about a week. You can freeze wonton wrappers, wrapped well in plastic and popped in a zip-top bag, for up to several months.

Is a wonton wrapper the same as a spring roll wrapper?

Wonton Wrappers and egg roll wrappers start from the same basic dough, where the dough is basically an egg noodle dough. Spring roll wrappers, on the other hand, do not contain eggs. It is thinner than wonton wrappers or egg roll wrappers. Wonton/Shumai wrappers imported from Japan are smaller in size.

Can you substitute wonton wrappers for spring roll wrappers?

Substitute For Spring Roll Wrappers OR – For baked or fried you can use wonton wrappers and alternative. Again, they are thicker. OR- You can rice paper spring roll wrappers or tapioca. OR – For fresh rolls like summer rolls you can use red leaf lettuce leaves or butterhead or bibb lettuce.

Are wontons and potstickers the same?

Wonton soup is a classic dish, and it showcases the most obvious distinction between wontons, dumplings, and potstickers. Wontons use yet another type of wrapping, though it is more similar to potstickers in thinness and texture than dumplings.

Does Walmart carry frozen wontons?

Enjoy the bite-sized convenience of simple yet delicious snacks or meals every time with these frozen wontons. They come in a 24 oz pouch and are ready to eat in just five minutes after cooking in your microwave or on your stove top. These wontons contain no trans fat and are a nice source of protein.

Post navigation

Wonton Soup | Stop and Shop



- Serves 4
- Ready in 30 mins
- Prep time 20 mins
- Cooking time 10 mins

215 calories per serving

- Serves 4
- Ready in 30 mins
- Prep time 20 mins
- Cooking time 10 mins

In less time than takeout, a pot of homemade chicken and ginger dumplings can be bubbling on the stove.

Ingredients

- 4 green onions
- 8 oz ground chicken breast
- 1 (2 - inch) piece fresh ginger
- 1 (32 oz) container Nature's Promise® Low-Sodium Organic Chicken Broth
- ½ (12 oz) pkg wonton wraps

Steps

1. Finely chop the green onions. Place half in a medium bowl. Add the chicken. Season with salt and pepper.
2. Peel and grate the ginger and stir into chicken mixture. Add the chicken broth to a large pot and heat to a boil on medium-high. Stir in the remaining half of green onions.

3. Place 2 tsp chicken filling in center of 1 wrap and dampen edges with water. Fold dough in half diagonally, pressing edges to seal. Repeat with remaining filling and wraps.
4. Carefully add wontons to boiling broth. Reduce heat to medium to simmer and cook until chicken is fully cooked, 6–8 min. Ladle soup and wontons into bowls.

Tags

- October 2019
- Five Ingredients
- take 5
- Guiding Stars
- 5 ingredients