

Jalapeno Popper Wonton Cups (Working in pairs)

Ingredients:

- 6 wonton wrappers
- 1/4 cup (60 mL) cream cheese, softened
- 1/4 cup (60 mL) sour cream
- 1/2 cup (125 mL) shredded cheddar cheese
- 1 small or 1/2 a large jalapenos, diced with seeds removed
- tsp (5 mL) chili powder (optional)

Make sure racks are separated then PREHEAT oven to 400⁰F

Place one wonton wrapper in each muffin cup; bake for 4 minutes or until lightly browned, DO NOT OVER BAKE! Remove from oven and cool slightly.

Remove the seeds from the jalapeno and dice into small pieces. Add these to a medium-sized mixing bowl. If you want a spicier filling, keep some seeds in the jalapeno or add the chili powder.

Stir together cream cheese, sour cream, cheddar cheese, and chopped jalapenos in a medium-sized mixing bowl using a wooden spoon. Make sure to mix really well so you don't have clumps of cream cheese.

Spoon the filling into the wonton cups and sprinkle with chili powder (or add chili powder into the filling).

Place the muffin tin into the oven for an additional 12-15 minutes, until wontons are golden brown and the cheese is melted. Carefully remove the muffin tin from the oven and allow to cool slightly before placing the wontons onto serving dish.

For a gluten free option, cook filling in over-safe casserole dish and serve with tortilla chips.