



Jalapeño-Popper Wonton Bites

Prep: 35 minutes

Bake: 10 minutes • Serves: 12

- 12 slices Four Brothers bacon
- 1 container (8 ounces) spicy jalapeño cream cheese
- ½ (8-ounce) package Food Club cream cheese, softened
- 1 cup finely shredded Mexican cheese blend
- ½ teaspoon garlic powder
- ½ teaspoon ground black pepper
- Nonstick cooking spray
- 24 wonton wrappers
- ¼ cup shredded Parmesan cheese
- Thinly sliced jalapeño peppers (optional)

1. Preheat oven to 350°F. Cook bacon in skillet according to package directions until crisp; cool and crumble.

2. In large bowl, with rubber spatula, fold cream cheeses, cheese blend, garlic powder, black pepper and bacon until well blended.

3. Spray mini muffin tin(s) with nonstick cooking spray; line each cup with 1 wonton wrapper. Spoon about 1 tablespoon cream cheese mixture into each wrapper; sprinkle with Parmesan cheese.

4. Bake 12 to 15 minutes or until wontons are crispy and golden brown and filling is heated through. Garnish with jalapeño pepper slices, if desired. Makes 24 bites.

Approximate nutritional values per serving (2 bites):

180 Calories, 11g Fat (6g Saturated), 30mg Cholesterol, 377mg Sodium, 11g Carbohydrates, 0g Fiber, 8g Protein