

Baked Jalapeno Chicken and Cheese Wontons

Jacob · 29/09/2024



Prep Time

24 mins

Difficult

Medium

Servings

12

Description

A healthier take on fried wontons these spicy baked wontons are filled with chicken jalapeno cream cheese and Bordenreg Cheddar and Monterey Jack Cheese Shreds

Ingredients

- - 1 cup cubed cooked chicken - ½ cup Borden® Cheddar and Monterey Jack Shreds - ½ cup jalapeno-flavored cream cheese
- softened - Nonstick cooking spray - 24 square wonton wrappers - Salsa
- for serving - Soy sauce for dipping

Instructions

1. Preheat oven to 425 degrees F (220 degrees C). Line a rimmed baking sheet with parchment paper. Place cooked chicken cubes in a food processor. Pulse until chicken resembles crumbs. Add shredded Cheddar and Monterey Jack cheese and jalapeno cream cheese. Pulse 2 or 3 times until mixed. If mixture appears dry
2. add more cream cheese
3. 1 tablespoon at a time. Place a heaping teaspoon of chicken-cheese mixture on the bottom corner of a wonton wrapper. Leave a 1/2 inch border around wonton. Brush the edges with water and fold over opposite corner to form a triangle. Press to seal edges. Repeat for all wontons. Place wontons on prepared baking sheet. Spray lightly with cooking spray. Turn; lightly spray other side of wontons with cooking spray. Bake in preheated oven until the edges turn brown
4. 8 or 9 minutes. Serve warm with salsa or soy sauce.