Pepper and Sausage Wonton Cups



What You'll Need

- 12 Wonton wrappers
- ½ lb. Mild or hot pork sausage
- 3 tbsp Diced tri-color bell peppers (orange, red, yellow)
- ¼ tsp Cayenne powder
- ¼ tsp Ground cumin
- 3 oz Softened cream cheese
- ½ Cup shredded sharp cheddar cheese
- 1 Chopped green onion
- Cooking spray
- 2 tbsp Vegetable oil

Directions

- Preheat Oven: Heat the oven to 350°F (175°C).
- Prepare Wontons: Trim the corners of the wonton wrappers to make them circular. Lightly spray both sides with cooking spray. Gently press them into a mini muffin tray to form cups. Bake for about 5 minutes until they turn golden. Remove and let cool.
- Cook Sausage Mix: In a skillet over medium heat, add vegetable oil. Crumble and brown the sausage until cooked. Add diced Bell peppers and cook for an extra 3 minutes.
- Combine Cheeses: Stir in softened cream cheese until well combined. Spoon this mixture into each cooled wonton cup. Top with shredded cheddar cheese.
- Bake Wonton Cups: Place the filled Wonton cups back in the oven for around 10 minutes until the cheese melts and bubbles. Let them cool slightly before serving.
- Garnish and Serve: Sprinkle chopped green onions on top before serving. Enjoy these delicious sausage and cheese wonton cups while warm!