Pepper and Sausage Wonton Cups

Pepper and Sausage Wonton Cups
Image not found or type unknown

This recipe yields delightful mini wonton cups filled with savory sausage, cheese, and bell peppers, perfect for a quick and tasty appetizer or snack.

Timing

Prep time	Total time	Skill level
12	20	**Medium**

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!