

Tex-Mex Mini Chicken Cups

Submitted by: Gina Bolles, Marietta, GA



24 Servings

- 1^{1/2} pounds **Pilgrim's Pride** boneless, skinless split chicken breasts
- 1 cup ranch dressing or dairy sour cream
- 1/4 teaspoon each salt and Spice Islands® pepper, or to taste
- 2 cups shredded Monterey Jack cheese
- 2 tablespoons Spice Islands® Chili Con Carné Seasoning (chili seasoning blend)
- 1 package (24-count) Wonton wrappers
- 1 cup finely chopped red or green bell pepper, or combination Salsa, sour cream, guacamole (optional toppings)

Place chicken in a single layer in a sauce pan; add water to cover. Bring to a boil, reduce heat to simmer and poach chicken about 20 minutes. Drain, cool slightly and chop chicken or shred with a fork. Mix with dressing and season with salt and pepper; set aside. Combine cheese with chili seasoning; set aside.

Preheat oven to 350°F. Spray muffin pans with cooking spray. Place one wonton wrapper in each muffin cup; bake for 5 minutes until lightly brown. Remove from oven and cool. Spoon a generous tablespoon of chicken filling into each wonton cup, sprinkle with cheese mixture and then bell pepper. Return to oven and bake for another 10 minutes, or until heated and cheese is melted. Serve salsa, sour cream and guacamole separately as toppings, if desired.

Mini muffin pans may be used for bite-size appetizer servings. If Chili Con Carné Seasoning is unavailable, substitute 4 teaspoons chili powder and 2 teaspoons paprika.