Wonton Tacos

## Ingredients:

- Wonton wrappers (purchase in the refrigerated section of your grocery store)
- Shredded Rotisserie Chicken
- Refried beans
- Green chiles
- Shredded Mexican Cheese
- Diced red onions
- Salsa/tomatoes/taco sauce

## **Directions**

- 1. Preheat oven to 350 degrees
- 2. Put one wonton wrapper in each muffin tin and spray with olive oil.
- 3. Bake on middle rack of your oven for about 7 minutes
- 4. While they are baking combine one can of refried beans and one can of green chiles (You will have extra! This is enough to make 24 wonton tacos)
- 5. Remove wontons from the oven and spoon about 1 TBS of refried beans in each shell, and then top with shredded rotisserie chicken and shredded cheese
- 6. Put in the oven for about 5 minutes until cheese is melted
- 7. Top with whatever you enjoy! I did shredded lettuce, diced red onions and street taco sauce