

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

MADE WITH LOVE

by Teresa Forchard