

Sausage Wonton Stars

*Christy Denney - Weston, FL
CommunityTable.com - Relish Magazine*

Yield: 24 stars

*1 package (12 ounce) wonton
wrappers
1 pound bulk pork sausage
2 cups shredded colby cheese
1/2 medium green bell pepper,
chopped
1/2 medium red bell pepper, chopped
2 bunches green onions, sliced
1/2 cup ranch dressing*

Preheat the oven to 350 degrees.

Lightly coat a miniature muffin tin with cooking spray. Gently press one wonton wrapper in the bottom and up the sides of each greased muffin cup.

Bake for 5 minutes or until the edges are just slightly browned.

In a large skillet, cook the sausage over medium heat until no longer pink. Drain. Remove from the heat.

Stir in the cheese, red pepper, green pepper, onions and ranch dressing. Spoon a rounded tablespoonful into each wonton cup.

Bake for 5 to 7 minutes or until heated through.

Per Serving (excluding unknown items): 935 Calories; 73g Fat (69.8% calories from fat); 55g Protein; 16g Carbohydrate; 3g Dietary Fiber; 215mg Cholesterol; 1377mg Sodium. Exchanges: 7 1/2 Lean Meat; 1 1/2 Vegetable; 10 Fat.