



# Sausage & Cheese Wontons

## directions

1. Preheat oven to 350 degrees.
2. Brown sausage in a skillet over medium heat, breaking up with a spatula or spoon as it cooks until crumbly. Drain on paper towels and return cooked sausage to the skillet over medium low heat. Add diced bell peppers and garlic and cook for 5 minutes. Remove skillet from heat.
3. Add softened goat cheese to the skillet and stir into the sausage mixture until well blended. Stir in half of the shredded fontina cheese. Season to taste with black pepper. Set aside.
4. Spray mini muffin tin/s with cooking spray.
5. Press one wonton wrapper down into each muffin tin opening gently to create a little shell when baked.
6. Bake wonton wrappers in muffin tins for about 6-8 minutes, or until just beginning to turn light brown on the top edges.
7. Fill each baked wonton with the sausage-cheese mixture, sprinkle fontina shreds on top along with the finely diced fresh chiles, and return to oven to bake another 5-6 minutes, or until the cheese is melted.

36 <i>servings</i>	30 min <i>prep time</i>	5 min <i>cook time</i>
<b>ingredients</b>  1 lb. Swaggerty's All Natural Sausage  1 package of 36 Wonton Wrappers  1/2 cup diced bell orange, yellow or red bell pepper  2 garlic cloves crushed  4 oz softened goat cheese  1 cup grated fontina cheese, divided  Freshly ground black pepper  2 jalapeño or serrano chile peppers, seeded and finely diced		

## To Serve

Garnish with fresh green onion, and serve these cheese and sausage wontons with your favorite dipping sauces or jellies.

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