

Sausage, Cheese, and Ranch Wonton Bites

Servings: 24

Source: Adapted from unknown source

These are an easy game day appetizer. Use any type of breakfast sausage you have on hand and instead of storebought ranch try making a homemade version instead.

INGREDIENTS

1 (16 oz) package of breakfast sausage
1 cup of shredded cheddar cheese
1 cup of shredded pepper jack cheese
2/3 cup of homemade ranch dressing (see recipe below)
1/4 cup of roasted red peppers (in the jar) diced fine
1 Package of won ton wrappers
1 tablespoon olive oil
3 green onion stalks, chopped
Nonstick spray

Quick & Easy Homemade Ranch

2 cups non-fat plain Greek yogurt
1 packet ranch flavored seasoning

DIRECTIONS

1. Preheat oven to 350 degrees F. Spray a mini muffin pan with nonstick spray.
2. Place one wrapper in each spot of the muffin tin, pressing it into the tin.
3. Bake the won ton wrappers for about 5 minutes or until you see the edges getting golden brown. Pull from oven and set aside.
4. Heat your cooking oil in a skillet and add your sausage. Cook until it is cooked through and ensure you break up the sausage as you go.
5. Add your diced red peppers and add a little juice from the jar and cook.
6. Add your ranch dressing and your cheese to the sausage.
7. Let the mixture cool a bit.
8. Fill your won ton cups with the mixture and bake in oven for 7 to 10 minutes, until golden brown.
9. Once done, remove and let them cool for 10 minutes. Sprinkle with chopped green onions.