



# CHICKEN & PEPPER JACK CREAM CHEESE WONTONS



Crispy **Cream Cheese Wontons** topped with shredded chicken, pepper jack cheese sauce, fresh pico de gallo, garnished with chopped cilantro. Yield: 2 Servings

## Ingredients:

12 Each	<b>Cream Cheese Wontons</b> [#56610], Prepared According to Package Directions
¼ lb.	Chicken Breast, Shredded
1 Tbsp.	Chile Lime Seasoning
2 Tbsp.	Butter
2 Tbsp.	All-Purpose Flour
¾ Cup	Milk
¼ Cup	Pepper Jack Cheese, Shredded

## Pico De Gallo Ingredients:

½ Cup	Tomatoes, Diced
¼ Cup	Red Onion, Diced
2 Tbsp.	Jalapeño Pepper, Diced
2 tsp.	Lime Juice
3 tsp.	Cilantro, Chopped & Divided
To Taste	Salt & Black Pepper

## Directions:

1. In a small mixing bowl, mix together the tomatoes, red onion, jalapeño pepper, lime juice, 2 tsp. of cilantro, salt and black pepper to make the pico de gallo.
2. In a small mixing bowl, toss the chicken breast in the chile lime seasoning.
3. Heat the butter in a medium sauté pan on medium heat.
4. Stir in the flour and bring it to a simmer for 2-3 minutes, or until it is golden.
5. Pour in the milk and bring it back to a simmer.
6. Stir in the pepper jack cheese and simmer it for 5 minutes, or until the cheese has melted to make the pepper jack cheese sauce.
7. Place the **Cream Cheese Wontons** into a serving dish and top with the chile lime chicken, pepper jack cheese sauce and pico de gallo.
8. Garnish with cilantro.

