

CHICKEN MOLE WONTON CUPS

INGREDIENTS

Ingredients for the Cups

24 wonton wrappers
1/2 cup butter, melted and slightly cooled
1/2 teaspoon salt
1/2 teaspoon freshly ground pepper

Filling

1 cup rotisserie chicken, chopped
1/2 cup mole sauce
1/2 cup refried beans, warmed
1/2 cup salsa
1/2 guacamole
garnishes, such as bell peppers, diced onion, scallions, sliced or radishes, diced

(you can make your own mole, salsa and guacamole, but these were all store bought for this recipe)

DIRECTIONS

Heat oven to 350F. Melt butter and allow to cool. Brush both sides of a wonton wrapper and arrange into a mini-muffin tin. The tops will stick over the sides, but this is ok. Sprinkle with a bit of salt and pepper. Bake for 10-12 minutes, until golden brown. Check often as this can happen very quickly. Let cool in the muffin tin. Note: these can be made a day or two in advance and stored in an airtight container. You should not fill them until shortly before serving as the filling will make them soggy fairly quickly.

Warm chicken in mole sauce over low heat in a medium sauce pan.

To assemble, fill with 1 teaspoon refried beans, then the same amount of chicken mole. Top with 1/2 teaspoon salsa and guacamole. Garnish with bell peppers, scallions or radishes. Serve at room temperature within 2 hours, otherwise the wontons will get soggy.