



## Jalapeño Popper Wonton Bites

**Prep: 35 minutes**

**Bake: 10 minutes • Serves: 12**

- 12 slices OSCAR MAYER fully cooked bacon
- 1 container (8 ounces) PHILADELPHIA spicy jalapeño cream cheese
- ½ (8-ounce) PHILADELPHIA package cream cheese softened
- 1 cup PICS finely shredded Mexican cheese blend
- ½ teaspoon McCormick® garlic powder
- ½ teaspoon McCormick® ground black pepper
- PICS Nonstick cooking spray
- 24 wonton wrappers
- ¼ cup shredded KRAFT Parmesan cheese
- Thinly sliced PICS jalapeño peppers (optional)

1. Preheat oven to 350°. Prepare bacon as label directs; cool and crumble.

2. In large bowl, with rubber spatula, fold cream cheeses, cheese blend, garlic powder, black pepper and bacon until well blended.

3. Spray mini muffin tin(s) with nonstick cooking spray; line each cup with 1 wonton wrapper. Spoon about 1 heaping tablespoon cream cheese mixture into each wrapper; sprinkle with Parmesan cheese.

4. Bake 12 to 15 minutes or until wontons are crispy and golden and filling is heated through. Top with jalapeño pepper slices, if desired. Makes 24 bites.

*Approximate nutritional values per serving (2 bites):  
180 Calories, 11g Fat (6g Saturated), 30mg Cholesterol,  
377mg Sodium, 11g Carbohydrates, 0g Fiber, 8g Protein*