

SOUTHWEST CUPS

36 wonton wrappers
2 chicken breasts (or ground beef)
1 can kernel corn
1 can black beans
1 package dry ranch dressing
½ package taco seasoning
2 cups water
2 garlic cloves, minced
Small pinch of cilantro
Sour cream



Push the individual wonton wrappers into a regular muffin pan, to create cups. Bake at 400°F for 8-10 minutes; take out when they are golden brown. Let cool.

Cook chicken breasts until golden brown; Chef Beazley prefers to use a skillet with oil and butter. Drain and rinse the cans of kernel corn and black beans. Cut up the chicken into small pieces. Add the chicken, corn, black beans, dry ranch dressing, taco seasoning, water, garlic and a small amount of cut up cilantro to the skillet with the drippings. Simmer until the water cooks off.

Add a spoonful of cooked mixture to each cooled wonton cup. Add a dollop of sour cream to the top of each and garnish with a bit of cut up cilantro.

Enjoy!

Recipe by Chef John Beazley