

Avocado Wontons

2 avocados, mashed	24-30 wonton wrappers
8 ounces cream cheese, softened	¼ cup olive oil
½ cup cilantro, chopped	1 cup pico de gallo, for serving
½ cup green onions, chopped	



(Fold along the line)

1. Preheat oven to 400°F. Line a baking sheet with foil, and spray generously with cooking spray.
2. In a large bowl, combine avocados, cream cheese, cilantro, and green onions. Mix together with an electric mixer until all ingredients are incorporated.
3. Unfold the wonton wrappers on your work station so they are lying flat, and place about 2 tablespoons of the avocado mixture in the center of each wonton. Dampen the perimeter of each wrapper with water before folding it over and pinching together the sides. Continue the process until all avocado mixture is used.
4. Lightly brush olive oil over both sides of each wonton, and place on prepared baking sheet. Bake until tops start to brown, about 8-10 minutes. Flip each wonton over, and bake another 8-10 minutes.
5. Allow to cool slightly before serving, and serve with pico de gallo.

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(Cut along the line) 