

Cheesy Artichoke Mini Tarts

36 wonton wrappers	¼ - ½ tsp. cayenne pepper
1 (8 oz) pkg cream cheese	1 can (14 oz) water-packed artichoke hearts, drained & chopped
1 c. shredded cheddar cheese	¼ c. chopped sweet red pepper
1 Tbsp. Dijon mustard	

Gently press wonton wrappers into miniature muffin cups coated with nonstick cooking spray, allowing edges to extend above cups. Spritz edges with nonstick cooking spray.

In a mixing bowl, combine the cream cheese, cheddar cheese, mustard and cayenne until blended. Stir in artichokes and red pepper, mix well. Spoon into wonton cups.

Bake at 350° for 18-20 minutes or until cheese mixture is set and wontons are lightly browned.

Yield: 3 dozen