

Baked Crab Rangoon

Ingredients

- 6 oz White Crabmeat (drained, flaked)
- 4 oz Neufchatel Cheese (softened)
- 1/4 c Mayonnaise
- 12 Wonton Wrappers
- 1/4 c Green Onions (thinly sliced)

Instructions

- 1.Preheat oven to 350 degrees. Mix crabmeat, cheese, onions and mayo.
- 2.Spray 12 muffin cups with cooking spray. Gently place one won ton wrapper in each cup, allowing edges of wrappers to extend above sides of cups. Fill evenly with crabmeat mixture.
- 3.Bake 18 to 20 minutes or until edges are golden brown and filling is heated through. Serve warm. Garnish with chopped green onions.