

## **Black Bean and Corn Wonton Cups**

*With hints of Asian and Southwest cuisine, this stunning appetizer is sure to draw raves from party guests.*

- 36 wonton skins
- 2/3 cup Old El Paso® Thick 'n Chunky salsa
- 1/4 cup chopped fresh cilantro
- 1/2 teaspoon ground cumin
- 1/2 teaspoon chili powder
- 1 can (15.25 ounces) Green Giant® whole kernel corn, drained
- 1 can (15 ounces) black beans, rinsed and drained
- 1/4 cup sour cream
- Cilantro sprig, if desired

**1.** Heat oven to 350°F. Gently fit 1 wonton skin into each of 36 small muffin cups, 1 3/4x1 inch, pressing against bottom and side. Bake 8 to 10 minutes or until light golden brown. Remove from pan; cool on wire rack.

**2.** Mix remaining ingredients except sour cream and cilantro sprigs. Just before serving, spoon bean mixture into wonton cups. Top each with 1/2-teaspoon sour cream. Garnish each with cilantro sprig.

**1 Serving:** Calories 55 (Calories from Fat 10 ); Total Fat 1 g (Saturated Fat 0g); Cholesterol 5 mg; Sodium 90 mg; Total Carbohydrate 10 g (Dietary Fiber 1 g); Protein 2 g

**% Daily Value:** Vitamin A 2 %; Vitamin C 4 %; Calcium 0%; Iron 4 %

**Exchanges:** 1/2 Starch

[www.BettyCrocker.com](http://www.BettyCrocker.com)