

GUASTELLO'S VILLAGE MARKET

Spicy Tuna Wonton Cups

Yield: About 18

Ingredients

18 wonton wrappers

Tuna Filling

5 oz. can of Genova® Albacore or Yellowfin Tuna in Olive Oil, drained

1/3 cup mayonnaise

2 Tbsp sour cream

1/3 cup minced celery

1/3 cup minced red onion

1/2 jalapeño, minced, seeds and all (leave out seeds and veins for less heat)

2/3 cup finely shredded cheese (I used sharp white and yellow cheddar)

1/2 tsp onion salt

2 Tbsp minced fresh dill, or more if you love it. Substitute 1/2 tsp, or to taste, dried dill.

fresh cracked black pepper to taste

Preheat oven to 375°.

Blend all the tuna filling ingredients together in a bowl, and taste to adjust the seasonings.

Fit the wonton wrappers into the wells of a mini muffin pan. Be sure to get the dough completely into the wells, and along the sides of the muffin cups. You'll need 2 pans, or you can bake the last few cups after the first 12.

Fill each wonton cup with the tuna mixture, slightly mounding it up, because it will shrink down as it bakes. Lay a sheet of foil or parchment paper loosely over the pan, but don't crimp it down. Bake for 10-15 minutes, or until the wonton wrappers are golden browned and the tuna is bubbling. The exact time will depend on your pan and your oven.

Serve piping hot.

Credit: theviewfromgreatisland.com