

Mini Wonton Quiche

24 appetizer servings

- Cooking Spray
- 24 wonton wrappers (3 ¼ x 3-inch)
- 4 eggs
- 3 tablespoons finely chopped cooked lean ham
- 2 tablespoons finely chopped green onion with tops
- 2 tablespoons finely chopped red pepper
- 1 tablespoon flour
- 1 tablespoon butter, melted
- Additional sweet red pepper, optional
- Additional green onion, optional
- Sweet and sour sauce, optional
- Hot mustard, optional

Preheat oven to 350 degrees. Evenly coat 24 mini muffin cups (1 ¾ x 1-inch) with spray. Gently press 1 wonton wrapper into each muffin cup, allowing ends to extend above edges of cups. In 2-cup measuring cup, beat eggs. Stir in ham, onion, pepper, and flour until well blended. Pour egg mixture into cups, dividing evenly. Brush edges of wrappers with melted butter. Bake until egg mixture is set and edges of wrappers are lightly browned, about 15 to 20 minutes. Garnish with additional pepper and onion, if desired. Serve with sweet and sour sauce or hot mustard, if desired.