



# Bacon, Chili and Chive Shrimp Wontons

**20**  
minutes  
or less

## INGREDIENTS

1 package(s) (1.9-oz.)  
frozen mini phyllo shells (15  
ct.)  
8 Fish Market 100% natural  
cooked shrimp (16 to 20  
ct.), tails removed and  
halved crosswise  
½ package(s) (8-oz.) Hy-  
Vee cream cheese,  
softened  
1 tbsp Terrapin Ridge  
Farms bacon aioli  
1 ½ tsp chopped fresh  
chives, plus additional for  
garnish  
Hy-Vee Thai sweet chili  
sauce, optional

## PREPARATION

- 1** Preheat oven to 350°. Spray 13x9-inch baking pan with nonstick spray. Place phyllo shells in pan about 1 inch apart. Pat shrimp dry with paper towels; set aside.
- 2** Stir together cream cheese, bacon aioli and 1½ teaspoons chives in a small bowl; fold in shrimp. Spoon mixture into phyllo shells.
- 3** Bake for 8 to 10 minutes or until shells are crisp and filling begins to bubble. If desired, drizzle with sweet chili sauce and garnish with additional chives.

## NUTRITION FACTS

Calories: 60  
Total Fat: 3.5g  
Saturated Fat: 1.5g  
Trans Fat: 0g  
Cholesterol: 30mg

Sodium: 85mg  
Carbohydrates: 2g  
Fiber: 0g  
Sugar: 0g  
Protein: 4g