

FOREST FRESH ALASKA

# Smoked Salmon & Jalapeño Rangoons



PREP TIME  
20 minutes

COOK TIME  
10 minutes

READY IN  
30 minutes



SERVINGS  
6-8

FOREST  
INGREDIENTS  
Smoked Salmon

## *Ingredients*

8 oz cream cheese, softened

6 oz Smoked Salmon, flaked

1 can diced jalapenos

24 wonton wrappers

Water

Oil Spray

## *Steps*

- Preheat oven to 350°F.
- Combine cream cheese, smoked salmon and diced jalapenos. Stir until combined.
- Place a wonton wrapper on a flat surface and drop a teaspoon of the smoked salmon-cream cheese mixture into the center.
- Brush the edges of the wonton with water.
- Bring opposite corners together in the middle of the wonton and pinch. Repeat with the other two corners to form a package shape.
- Repeat until all wontons are filled.
- Spray baking sheet with oil. Arrange wontons evenly on baking sheet. Spray wontons with oil. Place in oven for 15 minutes or until golden brown.

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## *Notes*

Canned jalapeños seem mild enough for most people's liking. However this ingredient can be eliminated all together, or for a spicer take, fresh jalapeños can be substituted.