

CHEESY BEEF & RASPBERRY PURSES

½ pound ground beef
½ small onion, diced
1 jalapeno, seeded and diced
handful of cilantro, chopped
4 ounces cream cheese
2-3 ounces Greek yogurt
½ cup mozzarella cheese, shredded
⅓ cup fresh raspberries, chopped
wonton wraps



Brown meat over medium heat. About mid-way through, add onion and jalapeno and stir occasionally to saute. Adjust heat to medium-low, and add cilantro, cream cheese, yogurt, and mozzarella. Allow to soften and stir to combine. Fold in raspberries. Spoon a tablespoon or two onto wonton wrap, gather all four edges together and fold edges together. Place in mini-muffin tin and bake at 400 for 10-15 minutes until edges brown.

Makes about 24.

Recipe courtesy of Jennifer Raper, www.kitchenpsycho.com