

Jalapeno-Peach Rangoons

Dipping sauce:

2 peaches, peeled and quartered
½ c red bell pepper, coarsely chopped
½ c yellow bell pepper, coarsely chopped
½ c red onion, coarsely chopped
1 tsp lime zest
2 T lime juice
1-2 fresh jalapeno, halved, seeded and finely minced, divided
2 T cilantro, minced, divided

Filling:

8 oz cream cheese, softened
¼ tsp salt
24 wonton wrappers, or 6 eggroll wrappers cut into quarters
Non-stick cooking spray

For the Chile-Peach Dipping Sauce, in a food processor bowl or a blender combine peaches, red pepper, yellow pepper, onion, lime zest and juice. Cover and process with several on/off turns or blend just until mixture is almost smooth, but small pieces remain. Transfer mixture to a medium bowl. Stir in one half of the minced jalapenos and cilantro.

Preheat oven to 375 degrees F. Line a baking sheet with parchment paper and coat with cooking spray; set aside.

In a small bowl combine cream cheese and remaining minced jalapenos and cilantro. Stir in 1/3 cup of the peach mixture.

Place a rounded teaspoon of cheese mixture on each wonton wrapper. Lightly brush water on the edges of the wonton wrapper.

Pinch center of two sides together. Hold with one hand and with the other hand, push up the center of the other two sides to meet in the middle. Pinch all four pieces together and spread out the four "petals". (Easy option: Fold corner to corner, forming a triangle. Press edges lightly to seal.)

Transfer to prepared baking sheet. Repeat with remaining wonton wrappers and cheese mixture. Spray lightly with cooking spray. Bake in the preheated oven for 10-12 minutes or until wonton wrappers are crisp and golden brown.

Serve warm or hot with Chili-Peach Dipping Sauce.