

Buffalo Chicken Wings Wonton Wraps READY IN SERVINGS CALORIES



Ingredients

- 4 ounces chicken diced cooked
- 1 ounces weight cream cheese fat free
- 1 ounces cheddar cheese low fat
- 0.3 cups hot sauce
- 20 wonton wrappers whole
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Equipment

bowl

	baking sheet
	baking paper
	oven
Di	rections
	Preheat oven to 350 degrees
	Line a baking sheet with parchment paper.
	Cut your chicken into tiny pieces, as small as you can get it.
	In a medium bowl add chicken, cream cheese, cheddar cheese and hot sauce.
	Mix together until well blended.
	In a tiny bowl, add some water. This is for sealing the edges of your wontons.
	Place 1 1/2 tsp. of mixture in won-ton wrapper, take your finger and dip in water and place along the edges of the wrapper (this will be the glue to seal the wrappers together). Fold wrapper over into triangle place on baking sheet, Do the same for the rest of the wrappers
	Bake in over for 15 minutes, until lightly brown.
	Serve with Light Blue Cheese or Ranch Dressing on the side.

Nutrition Facts

PROTEIN 18.18% 📕 FAT 18.36% 📒 CARBS 63.46%

Properties

Glycemic Index:1.35, Glycemic Load:0.01, Inflammation Score:-1, Nutrition Score:2.1886956521739%

Taste

Sweetness: 21.25%, Saltiness: 100%, Sourness: 28.65%, Bitterness: 20.79%, Savoriness: 56.5%, Fattiness: 68.31%, Spiciness: 100%

Nutrients (% of daily need)

Calories: 57.1kcal (2.86%), Fat: 1.14g (1.76%), Saturated Fat: 0.44g (2.75%), Carbohydrates: 8.88g (2.96%), Net Carbohydrates: 8.6g (3.13%), Sugar: 0.12g (0.13%), Cholesterol: 4.98mg (1.66%), Sodium: 186.22mg (8.1%), Protein: 2.54g (5.09%), Selenium: 5.09µg (7.28%), Vitamin B1: 0.08mg (5.44%), Vitamin B3: 1.01mg (5.05%), Manganese: 0.1mg (4.9%), Vitamin B2: 0.07mg (4.26%), Folate: 14.04µg (3.51%), Iron: 0.55mg (3.04%), Phosphorus: 30.39mg (3.04%), Vitamin C: 2.29mg (2.77%), Calcium: 22.59mg (2.26%), Zinc: 0.22mg (1.46%), Copper: 0.03mg (1.26%), Fiber: 0.28g (1.12%), Magnesium: 4.39mg (1.1%), Vitamin B6: 0.02mg (1.02%)