

Cheesy Bacon Rotel Cups by Lynn's Recipes



Lynn demonstrates how to make an appetizer that would be suitable to take to a 4th of July get together. Super easy and makes a lot, so can be for a large gathering.

Ingredients:

- 3 (1.9 ounce) boxes of frozen Mini Phyllo (Fillo) Shells - 15 per box
- 1 cup mayonnaise
- 1 (10 ounce) can Rotel (diced tomatoes with green chilies), drained
- ½ cup chopped, cooked bacon or 1 (2.8 ounce) bag bacon bits
- 1-1/2 cups shredded Colby and Monterey Jack Cheese

Preheat oven to 350°. Remove phyllo shells carefully from the boxes -- you don't have to thaw -- and place shells onto a large baking sheet.

In a large bowl, mix together the mayonnaise, Rotel and bacon pieces. Once combined, stir in the cheese. Scoop 2 Tablespoons of the filling into each phyllo shell. Bake for 15-20 minutes or until golden and cheese is melted.

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Lynn's Recipes: April 2014
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