

CRISPY BUTTERNUT WONTONS

1 small butternut squash (about 1 1/2 pounds)
1/2 cup water
1/2 cup ricotta cheese
3 tablespoons grated fresh Parmesan cheese
2 tablespoons dry breadcrumbs
1/4 teaspoon sea salt
1/4 teaspoon freshly ground black pepper
1/8 teaspoon ground nutmeg
1 teaspoon water
1 large egg, lightly beaten
24 wonton wrappers
Cooking spray
GOOD EATS Zesty Fiesta Sauce

Preheat oven to 375°. To prepare wontons, cut the squash in half lengthwise; discard seeds and membrane. Place the squash halves, cut sides down, in a 2-quart baking dish; add 1/2 cup water. Bake at 375° for 45 minutes or until squash is tender when pierced with a fork; cool. Scoop out pulp to measure 1 cup, and reserve the remaining pulp for another use. Combine 1 cup pulp, ricotta, and the next 5 ingredients (ricotta through nutmeg), stirring until well combined.

Combine 1 teaspoon water and egg, stirring with a whisk. Working with 1 wonton wrapper at a time (cover remaining wrappers with a damp towel to prevent drying), spoon about 2 teaspoons squash mixture into center of each wrapper. Brush edges of dough with egg mixture; bring 2 opposite corners together. Press edges together to seal, forming a triangle. Repeat procedure with remaining wonton wrappers and squash mixture. Place the wontons on a large baking sheet coated with cooking spray, and brush lightly with remaining egg mixture. Bake at 375° for 17 minutes or until golden and crisp. Serve with the Zesty Fiesta sauce.