



Calabacitas & Goat Cheese Wontons

Makes 12 wontons, 4 per serving ~ \$10.62 (\$.88 per serving)

Ingredients

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| 1 pkg. wonton wraps (3" square) | 2 – 3 large clove of garlic, minced |
| 1 Tbsp. Olive oil | 1/4 cup chopped green chile (2–3), preferably fresh |
| 2 medium calabacitas (zucchini), small dice | Dash of salt |
| 2 ears of corn, husked and kernels removed | 4 oz. of goat cheese |
| 1 medium onion, finely diced | |

Directions

1. Heat oil in large skillet over medium high heat. Sauté onion until almost soft. Add garlic, zucchini and corn. Sauté until vegetables begin to soften slightly. Do not overcook. Add chile and dash of salt to taste. Remove from heat and let cool slightly. Transfer vegetable mixture to large bowl and add goat cheese. Stir until cheese is thoroughly combined with vegetables. Set aside.
2. Heat oven to 375°. Separate wontons and nestle individual wontons into mini-muffin tins to form a cup. Bake for 6-8 minutes until lightly browned. Fill cooled wonton cups with calabacitas mixture – approximately 1 teaspoon. Unfilled wonton cups can be stored airtight for several days.

NOTE: wontons can be filled with just about anything – crab & cream cheese, black beans/chorizo, any sautéed vegetable mixture, etc. Be creative.

Recipe courtesy Mary Pat Butler

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