

Spinach and Artichoke Wontons

Start-to-finish: 1 hour

Hands-on time: 40 minutes

Makes about 30 rolls

Ingredients

- 4-oz. cream cheese
- 1/4 cup mayo
- 1 cup shredded Monterrey Jack cheese
- 1/2 cup feta cheese
- 1/4 cup freshly grated Parmesan (plus more for garnish)
- 6-oz. bottled marinated artichoke hearts, drained
- One 10-oz. package frozen spinach, drained, squeezed dry and chopped
- 2 cloves garlic, minced
- 1/4 teaspoon kosher salt
- Freshly ground black pepper
- About 30 wonton wrappers
- Olive oil for brushing
- Warmed marinara sauce for dipping or reduced balsamic for drizzling

Method

1. Preheat oven to 425°F.
2. Line a sheet pan with non-stick aluminum foil.
3. Add the cream cheese, mayo, Jack cheese, feta, Parmesan, artichokes, spinach, garlic, salt and a few grinds of pepper in the bowl of a food processor and pulse about 10 times to combine it well.
4. Lay a wonton wrapper on a work surface with a pointed corner away from you. Spoon about 1 tablespoon of filling in the center of the wrapper. Fold the bottom point up and over the filling and give it a short roll to snug it up before folding the sides in. With a finger dipped in water, dampen the edges of the point farthest away from you and roll loosely (if you wrap them tightly, they'll pop open while baking). Continue with the remaining wrappers until no filling is left.
5. Brush the rolls with olive oil and transfer them to the foil lined sheet pan. Bake in the preheated oven for 20 to 25 minutes or until browned and hot inside.
6. Garnish with Parmesan and serve with warmed Marinara sauce for dipping or drizzle with reduced balsamic.

Make-ahead: Freeze the assembled rolls on a sheet pan and transfer to freezer bags to keep for up to 3 months. Bake frozen according to directions, adding a few extra minutes to baking time.

In the glass: Artichoke is notoriously difficult to partner with wine, but Sauvignon Blanc is usually the best option. Kim Crawford is one of my favorites. It's dry and steely but still soft around the edges with enough balance to work with the cheese and tomato dip. Makes me thirsty just thinking about it.