

# Butternut Gouda Pot Stickers

## RECIPE

### INGREDIENTS

- 1 small butternut squash (about 2-1/2 pounds)
- 1 tablespoon butter
- 1 small sweet red pepper, finely chopped
- 1 small onion, finely chopped
- 2 cups shredded Gouda cheese
- 1/2 teaspoon salt
- 1/2 teaspoon minced fresh thyme or 1/8 teaspoon dried thyme
- 1/2 teaspoon pepper
- 1 package (10 ounces) pot sticker or gyoza wrappers
- 3 tablespoons canola oil, divided
- 3/4 cup water, divided

**YIELDS: 4 DOZEN**

**PREP TIME: 45 MINUTES**

**COOK TIME: 15 MINUTES**

**TOTAL TIME: 1 HOUR**

### DIRECTIONS

1. Halve squash lengthwise; discard seeds. Place squash in a microwave-safe dish, cut side down; add 1/2 in. of water. Microwave, covered, on high until soft, 15-20 minutes; cool slightly. Scoop out flesh and mash.
2. In a skillet, heat butter over medium heat; sauté pepper and onion until tender, 4-6 minutes. Add to squash; stir in cheese, salt, thyme and pepper.
3. Place 1 tablespoon filling on each wrapper (keep remaining wrappers covered with a damp towel). Moisten edge of wrapper with water; fold over to enclose filling, while pleating the front side to form a pouch. Stand on a work surface to flatten bottom, curving ends slightly.
4. In a large nonstick skillet, heat 1 tablespoon oil over medium heat. Place a third of the pot stickers in pan; cook until bottoms are lightly browned, 1-2 minutes. Add 1/4 cup water (water may spatter); cook, covered, until filling is heated through, 3-4 minutes. Uncover; cook until bottoms are crisp and water is evaporated, 1-2 minutes. Repeat twice.
5. Enjoy with our Reserve Merlot or your favorite Hawk Haven wine!