

# Sausage and Kale Wonton Pockets

TIME: 1 hour

SERVES: 30 servings

## Ingredients:

- 2 fresh pork sausage links, casing removed ( I used mild Italian sausage from the butcher)
- 2 handfuls of kale
- 2 cloves garlic, minced
- 1/4 cup marinara sauce (\*optional)
- parmesan cheese petals
- 30 Wonton wrappers
- fresh water (for moistening wrappers)
- 2 tbsp olive oil



## Directions:

1. Preheat oven to 350 F (180 C). Prepare a large baking sheet with parchment paper and spray with non stick cooking oil.
2. Heat a large non-stick pan over medium heat and add 1 tbsp oil.
3. Add minced garlic to the pan, then remove sausage from casings and crumble into pan, being sure to break up into smaller bits as it cooks.
4. Once meat is cooked through, add kale one handful at a time and toss to coat with oil. Cook until wilted, about 2 minutes. If you are using sauce, add to the pan at this time and let cook for another 2 minutes. Remove from heat, transfer to a bowl.
5. Lay out wonton wrapper, add 1 tbsp portion of meat and kale mixture to centre and top with a petal or two of fresh parmesan. Moisten the edges of the wrapper with water using your fingertip, fold wonton into a triangle, and seal closed. Place on lined baking sheet.
6. Once all wontons are complete, brush each triangle with oil.
7. Bake for 10-12 minutes, turning once halfway through, until they reach a golden brown colour. Serve warm.

\*\* I freeze mine once cooled, and thaw out individually as needed\*\*

