

Baked Curried Vegetable Wonton Triangles

Ingredients

- 36 egg roll or wonton wrappers
- Oil
- Onion
- Carrot
- Potatoes
- Ginger
- Curry powder
- Salt
- Cumin
- Cayenne
- Pepper
- Water
- Peas
- Coriander

3. Make-ahead tip: Cool and refrigerate in covered container up to 2 days ahead. Reheat on baking sheet in 350°F (160°C) oven about 5 minutes or until warm. Or microwave in single layer on paper towel on Medium (50%) until warm, not hot.

Directions

1. Heat 2 tbsp (25 mL) of the oil in large non-stick skillet over medium heat. Add onion, carrot, potatoes and ginger; stir-fry until softened, about 5 minutes. Combine curry powder, salt, cumin, cayenne and pepper; add to skillet, stirring well and cook for 30 seconds. Add water; cover and simmer, stirring occasionally for 10 to 12 minutes or until vegetables are almost tender. If water is not absorbed, uncover and cook until just about evaporated. Add peas and cook a few minutes. Remove from heat; stir in coriander.
2. If using larger egg roll wrappers, cut in half diagonally to make 2. Place 2 to 3 tsp (10 to 15 mL) filling in centre of each wrapper (depending on size). Moisten edges of wrapper with water; fold in half to form triangle and press edges together to seal. Arrange on baking sheet and brush lightly with remaining 1 tbsp (15 mL) oil. Bake in 375°F (190°C) oven for 12 to 15 minutes or until golden and crisp.