

# Cranberry Ricotta Wontons

Prep time: 10 min | Cook time: 10 min | Total time: 20 min

## Ingredients

Nonstick cooking spray  
24 wonton wrappers (2")  
1 (15-ounce) container Food Club  
Part-Skim Ricotta  
1/2 teaspoon kosher salt  
1/2 teaspoon ground black pepper

2 tablespoons olive oil  
1 tablespoon orange zest  
2 tablespoons chopped fresh thyme  
(plus more for garnish)  
1 cup Food Club Whole Berry  
Cranberry Sauce

## Method

1. Preheat oven to 350°F. Coat a mini-muffin pan with nonstick cooking spray. Place one wonton wrapper in each muffin cup and press down to shape. Bake 8 to 10 minutes, until golden-brown and crisp. Transfer to wire rack and let cool completely.
2. While wontons bake, combine ricotta, salt, pepper, olive oil, orange zest, and thyme in a food processor. Process until mixture is smooth and creamy, about 2 minutes, scraping down sides of bowl as necessary.
3. Divide whipped ricotta mixture between wonton cups and top each with a dollop of cranberry sauce. Garnish with fresh thyme.



Serves 24