

Spanish Eggplant Wontons with Tahini Dip

Recipe By Victoria Dwek



Cooking and Prep:  20
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Serves:  8

Contains:   

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Pescetarian

Ingredients (6)

Main ingredients

- store-bought Spanish Eggplant dip
- 36 Gefen Round Wonton Wrappers

Tahini Dip

- 1/4 cup Gefen Lite Mayonnaise
- 2 tablespoons Mighty Sesame Tahini
- juice of 1/2 lemon
- dried parsley, for sprinkling

Start Cooking

Prepare the Wontons and Dip

Yield: 36 wontons

1. Spread wonton wrappers on a Gefen Easy Baking Parchment lined baking sheet.
2. Add dip to a piping bag. Pipe some dip into the center of each wonton.
3. Brush the edges of the wonton wrappers with water using a pastry brush. Seal closed. Spray with cooking spray and bake for 11-13 minutes, until edges are brown and crisp.
4. Combine all dip ingredients. Serve wontons with tahini dip.