



Makes: 6 servings

Prep Time: 35 minutes Cook Time: 25 minutes

Total Time: 1 hour

Butternut Squash Dumplings in Ginger- Soy Broth

Ingredients

Dumplings:

- 4 cups cubed butternut squash
- 2 tbsp extra virgin olive oil
- 1 tbsp spicy/regular curry powder
- 2 tsp honey
- 2 green onions, chopped
- black pepper
- 24-26 round dumplings or wonton wrappers
- 1/4 cup sesame seeds

Ginger Broth:

- 2 tbsp salted butter or olive oil
- 3-4 medium shallots, sliced
- 1 tbsp chopped fresh ginger
- 2 cloves garlic, chopped
- 1/3 cup dry white wine
- 4 cups low sodium chicken/vegetable broth
- 1/3 cup tamari/soy sauce
- 1 cinnamon stick (or use 1/4 teaspoon cinnamon)

Chili Crisp Sauce:

- 6 tbsp salted butter
- 6 garlic cloves, chopped
- 2 tbsp avocado oil (or neutral oil)
- 2 tbsp red chili flakes
- 1 tbsp sesame seeds
- 1 tsp onion powder
- 1/2 tsp paprika
- 1/4 tsp cayenne

Instructions

Preheat the oven to 425° F. On a baking sheet, toss together the butternut squash, olive oil, and curry powder. Bake for 25-30 minutes, or until tender.

In the meantime, make the chili crisp sauce. In skillet melt together butter and chopped garlic cloves. Cook until the butter is browning and the garlic crisps. Remove from the heat. Add avocado oil, chili flakes, sesame seeds, onion powder, paprika, cayenne, and season with salt. Keep stored in a glass jar.

Add the squash, green onions, honey, and a pinch of pepper to a bowl. Mash together with a fork.

To assemble, spoon 1 tablespoon of filling onto each wrapper. Brush water around the edges of the wrapper. Fold the edges of the wrapper up and around the filling and pinch in the center to seal. Repeat with the remaining wrappers.

Place the sesame seeds in a shallow bowl. Brush the bottoms of the dumplings with water and then dredge them in the sesame seeds.

To make the broth. Melt together the butter and shallots in a large skillet over medium-high heat. Cook until softened, about 5 minutes. Add the wine, cooking until the wine cooks into the shallots, another 5 to 10 minutes, or until the shallots have caramelized. Add ginger and garlic and cook 1 minute. Add the broth, soy sauce, and cinnamon. Simmer over low heat.

Heat a few tablespoons of oil in a large skillet set over medium heat. Add the dumplings and cook until the bottoms are golden brown, 2-3 minutes. Carefully pour 1/4 cup of water into the skillet. Immediately cover. Turn the heat to medium-low and let the dumplings steam for 4-5 minutes. Remove the dumplings from the skillet to a plate.

Arrange the dumplings in shallow bowls. Ladle the steaming broth over top. Top with chili crisp sauce and green onions. Enjoy!

Recipe by Half Baked Harvest