

# VEGGIE STUFFED WREATH



This adorable wreath appetizer promises to impress your guests before the movie even starts! Seasonal veggies like squash and kale, chive cream cheese spread, pine nuts and balsamic get beautifully wrapped in store bought croissant dough. Paired with Coca-Cola Classic, this dish is sure to become a holiday tradition.

**YIELD:** 8 servings

**TOTAL TIME:** 60 mins

**ACTIVE TIME:** 20 mins

## INGREDIENTS

3 cups butternut squash, peeled and diced

2 teaspoons neutral oil

2 teaspoons red chili flakes

1½ tablespoons balsamic glaze

10 ounces kale, stems removed and thinly sliced

2 garlic cloves, chopped

2 tablespoons chives, chopped

4 ounces cream cheese, room temperature

¼ cup sour cream

2 cups white cheddar

salt and pepper

2 cans crescent roll dough

1 egg

1 tablespoon water

pine nuts, parsley and cherry tomatoes for garnish

## **DIRECTIONS**

Filling: Preheat the oven to 425 °F. Line a sheet tray with parchment. In a medium bowl, toss squash in oil, chili flakes, balsamic glaze, salt, and pepper. Lay them out evenly on the sheet tray and roast for 20 minutes.

In a large pan, heat 1 tablespoon of oil on medium heat. Add the garlic and sauté until fragrant. Add the kale and toss until wilted down. Remove from heat and drain any excess water on a paper towel if necessary.

Once cooled to room temperature, mix roasted squash and sautéed kale with chives, cream cheese, sour cream and white cheddar.

Assembly: Preheat the oven to 375° F. Line a sheet tray with parchment paper or use a non-stick sheet tray.

Lay out croissant dough and cut along the perforations to make 16 triangles. Place a small bowl, about 6 inches in diameter, in the center of the baking sheet. Overlap the triangles around the bowl, short sides in the middle and points facing outward. Remove bowl.

Add squash and kale mixture and then fold the outer points over the filling and tuck under the bottom.

Whisk together egg and water then brush over the dough. Sprinkle crushed pine nuts on top. Bake for 20 minutes until golden brown and dough is cooked through.

Serve warm with a cold bottle of Coca-Cola Classic. Optional: garnish with halved cherry tomatoes and parsley for a festive look.