Dinner Tonight!

Sweet Potato Pockets

1/2 package won ton wrappers (16 ounces)
1 can sweetened mashed sweet potatoes (15 ounces)
2 Tablespoons olive oil
1/2 cup butter
1 Tablespoon chopped fresh sage
Salt to taste

Arrange 1 won ton wrapper on a clean, flat surface. (Cover remaining wrappers with plastic wrap or a damp towel to prevent drying out.) Lightly moisten wrapper with water. Place about 1 Tablespoon mashed sweet potatoes in center of wrapper; fold 2 opposite corners together over mashed sweet potatoes, forming a triangle. Press edges together to seal, removing any air pockets. Cover with plastic wrap or a damp cloth. Repeat procedure with remaining wrappers and mashed sweet potatoes.

Cook pockets, in 2 batches, in boiling water to cover, in a large Dutch oven over medium-high heat 3 minutes. Remove with a slotted spoon, and drain well.

Sauté pockets, in batches, in hot oil in large non-stick skillet over medium-high heat 2 to 3 minutes on each side or until golden brown. Drain well. Arrange pockets on a serving platter.

Melt butter in skillet over medium heat; stir in sage. Cook stirring occasionally, 4 minutes or until butter is lightly browned. Pour over pockets, and add salt to taste.

Preparation Time: 20 minutes
Cook Time: 25 minutes
Serves: 4-5

Nutrition facts per serving:
Calories: 260
Total Fat: 15 g
Cholesterol: 35 mg
Sodium: 220 mg
Total Carbohydrate: 28 g
Protein: 4 g