

# Phyllo "Purses" with Roasted Squash, Peppers & Artichokes

Adapted from: Cooking Light

**Prep time:** 20 minutes  
**Cook time:** 1 hour 20 minutes

**Total time:** 1 hour 40 minutes  
**Serves:** 8 "purses"



## Ingredients

### For the Sauce:

1 ½ cups plain yogurt  
2 tbsp. fresh cilantro, chopped  
2 tbsp. fresh mint, chopped  
½ tsp. paprika  
¼ tsp. salt  
¼ tsp. freshly ground black pepper

### For the "Purses":

2 cups peeled butternut or kabocha squash, cubed  
2 large green peppers, halved lengthwise and seeded

½ tsp. salt, divided  
½ tsp. freshly ground black pepper, divided  
1 tsp. cumin seeds  
2 tsp. EVOO  
3 cups thinly sliced leek (about 3 large)  
3 large poblano chiles, seeded and chopped  
2 tbsp. fresh cilantro, chopped  
1 (14 oz.) can artichoke hearts, drained and coarsely chopped  
16 sheets frozen phyllo dough, thawed  
1 ½ cups crumbled feta cheese

## Instructions

1. To prepare sauce, combine the first 6 ingredients; cover and chill.

2. Preheat oven to 375°F.
3. To prepare purses, arrange the squash and bell pepper halves in a single layer on a baking sheet coated with cooking spray; coat the vegetables with cooking spray. Sprinkle evenly with ¼ teaspoon salt and ¼ teaspoon black pepper. Bake at 375°F for 40 minutes or until squash is tender, stirring after 20 minutes. Cool slightly. Thinly slice bell pepper halves, and set aside.
4. Reduce oven temperature to 350°F.
5. Cook cumin seeds in a large nonstick skillet over medium heat 1 minute or until toasted and fragrant. Add oil to pan; increase heat to medium-high heat. Add leek and poblanos; sauté 8 minutes or until leek is tender. Cool slightly.
6. Combine squash, bell peppers, leek mixture, remaining ¼ teaspoon salt, remaining ¼ teaspoon black pepper, 2 tablespoons cilantro, and artichokes, tossing gently.
7. Place 1 phyllo sheet on a large cutting board or work surface (cover remaining dough to prevent drying); lightly coat with cooking spray. Top with another phyllo sheet; lightly coat with cooking spray. Gently press 2 phyllo sheets together. Spoon about 1 ¼ cups squash mixture into center of phyllo stack; top with 3 tablespoons cheese. Gather 4 corners of phyllo, and crimp and twist to seal, forming a purse. Lightly coat purse with cooking spray; place on a baking sheet. Repeat procedure with remaining phyllo, squash mixture, and cheese to form 8 purses. Bake at 350°F for 30 minutes or until phyllo is browned and crisp. Serve with sauce.