



### Apple Pie Potstickers with Autumn Hash

**Apple Pie Potstickers** are fried and served over a hash made with butternut squash, prosciutto, peppers and onion finished with a fried egg and a drizzle of hot honey.

*Yield:* 1 servings



#### *Ingredients:*

- 3 Each - **Apple Pie Potstickers**[5633851], Prepared According To Package Directions
- 2 Tbsp - Butter
- 1 ½ Cup - Butternut Squash, Diced
- ¼ Cup - Bell Pepper, Diced
- ¼ Cup - Onion, Diced
- ¼ Cup - Prosciutto, Chopped
- To Taste - Salt And Pepper
- 1 Each - Egg, Fried
- Garnish - Hot Honey

#### *Directions:*

1. In a pan over medium heat add the butter and butternut squash, bell pepper and onion.
2. Cook until the squash begins to soften and the onions are translucent.
3. Add the prosciutto and cook until the squash cooks through.
4. Add salt and pepper to taste and remove from the heat.
5. Add the hash to a serving plate and top with a fried egg, **Apple Pie Potstickers** and drizzle with hot honey.

