**Ingredients**

- 1 small zucchini, grated
- 50 grams cheese, grated
- 50 grams feta cheese, crumbled
- 2 medium tomatoes, halved, deseeded and finely chopped
- 1 spring onion, finely chopped
- 20 wonton wrappers
- salt and pepper
- 25 grams butter, melted

**Method**

Preheat oven to 220°C. Line a tray with baking paper.

Combine zucchini, cheeses, tomato and spring onion in a bowl. Season with salt and pepper.

Place a small teaspoon full of mixture onto the centre of each wonton wrapper. Moisten two edges of each wonton wrapper with wet fingers and fold over one corner to make a triangle, press edges together.

Place on baking tray. Use a pastry brush to lightly brush wonton wrappers with melted butter.

Bake in the oven for 10 – 15 minutes or until golden brown.

Remove from oven. Cool slightly. Place on serving dish. Serve.