

Jamaican-Style Vegetable Turnovers

with Marinated Orange Salad

We're taking our inspiration for these delicious vegetarian turnovers from Jamaican patties, or savory filled pastries popular in many parts of the Caribbean. Our filling contains a hearty trio of potato, green cabbage and carrots, seasoned with a heady blend of spices like coriander, allspice and turmeric (traditionally used to give the pastry crust a characteristic yellow hue). To balance the turnovers' flavors, we're serving a seasonal salad of sweet, juicy oranges, marinated with crisp cucumber and radishes.

Blue Apron Wine Pairings

Cave de Fleurie Beaujolais, 2015

Vigilance Syrah, 2015

Blue Quail Riesling, 2015



Ingredients

- 6 Turnover Wrappers
- 4 Ounces Green Cabbage
- 3 Cloves Garlic
- 3 Radishes
- 3 Scallions
- 2 Carrots
- 2 Oranges
- 1 Lime
- 1 Persian Cucumber
- 1 Russet Potato

Knick Knacks

- 1 Tablespoon Jamaican Turnover Spice Blend
(Ground Coriander, Ground Cumin, Ground Turmeric, Ground Allspice, Ground Ginger, Ground Thyme & Cayenne Pepper)

Makes: 2 servings

Prep Time: 15 minutes | **Cook Time:** 35–45 minutes



1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Peel the carrots; thinly slice into rounds. Core and thinly slice the cabbage. Peel and small dice the potato. Peel and thinly slice the garlic. Cut off and discard the scallion roots; thinly slice, separating the white bottoms and green tops. Quarter the lime. Cut off and discard the rinds and pith of the oranges; halve lengthwise, then cut crosswise into ¼-inch-thick pieces. Cut off and discard the radish ends; thinly slice into rounds. Thinly slice the cucumber into rounds.

2



Start the filling:

In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **carrots, cabbage and potato**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.

3



Finish the filling:

Add the **garlic, white bottoms of the scallions and spice blend** to the pan; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened and fragrant. Add **1½ cups of water** and cook, stirring occasionally, 9 to 10 minutes, or until the water has cooked off. Turn off the heat; stir in **the juice of 1 lime wedge**. Season with salt and pepper to taste.

4



Assemble the turnovers:

Lightly oil a sheet pan. Fill a small bowl with water. Place the **turnover wrappers** on a clean, dry work surface. Spoon ¼ cup of the **filling** into the center of each wrapper (you may have extra filling). Working 1 at a time, using your fingers, lightly moisten the edges of the wrappers with water; carefully fold the wrappers in half over the filling. Firmly press down on the edges with a fork to crimp and seal completely. Carefully transfer to the prepared sheet pan.

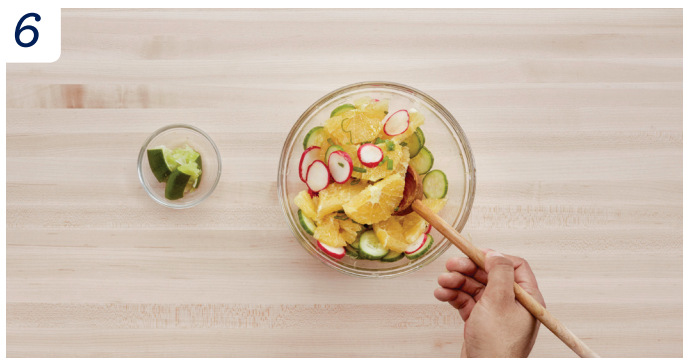
5



Bake the turnovers:

Place the **turnovers** in the oven and bake, rotating the sheet pan halfway through, 16 to 18 minutes, or until golden brown and puffed up. Remove from the oven. Lightly drizzle the tops with olive oil. Let stand for at least 2 minutes before serving.

6



Make the salad & plate your dish:

While the turnovers bake, in a medium bowl, combine the **oranges, radishes, cucumber, half the green tops of the scallions, the juice of the remaining lime wedges** and a drizzle of olive oil; season with salt and pepper. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste. Divide between 2 dishes. Divide the **baked turnovers** between 2 separate dishes. Garnish with the **remaining green tops of the scallions**. Enjoy!