

Barbecue Chicken Turnovers

with Cone Cabbage &
Apple Slaw

TIME: 40-50 minutes

SERVINGS: 2

These turnovers offer a fun, unique way to enjoy the savory-sweet flavors of barbecue chicken. To pair with the flaky pastry and hearty chicken, we're making a quick slaw with cone cabbage and apple—marinated in vinegar, mayonnaise, and just a touch of sugar. Pan-seared potatoes round out the meal on a hearty note.



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Light & Bright

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Ingredients



2
BONELESS,
SKINLESS
CHICKEN THIGHS



4
PASTRY ROUNDS



2
SCALLIONS



1
GALA APPLE



1 head
CONE CABBAGE



3/4 lb
YUKON GOLD
POTATOES

KNICK KNACKS:



2 Tbps
MAYONNAISE



1 Tbsp
SUGAR



2 Tbps
RICE VINEGAR



1/4 cup
BARBECUE SAUCE



1



2



3



4



5



6



1 Cook & dice the chicken:

- Preheat the oven to 450°F.
- Pat the **chicken** dry with paper towels; season with salt and pepper on both sides. In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- Add the seasoned chicken and cook 4 to 6 minutes per side, or until lightly browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a cutting board. When cool enough to handle, small dice.

2 Assemble & bake the turnovers:

- Lightly oil a sheet pan.
- Fill a small bowl with warm water.
- In a large bowl, combine the **diced chicken** and **barbecue sauce**; season with salt and pepper to taste.
- Place the **pastry rounds** on a work surface. Spoon about $\frac{1}{4}$ cup of the **dressed chicken** onto 1 side of each wrapper. Working 1 at a time, using your fingers, lightly moisten the edges of the wrappers with water. Fold in half over the filling, gently pressing out any air pockets. Using a fork, firmly press down on the edges to crimp and seal completely. Carefully transfer to the prepared sheet pan.
- Bake, rotating the sheet pan halfway through, 15 to 17 minutes, or until golden brown and puffed up. Remove from the oven and let stand for at least 2 minutes.

3 Prepare & cook the potatoes:

- While the turnovers bake, wash and dry the **potatoes**. Medium dice.
- Heat the pan of reserved fond on medium-high until hot. (If the pan seems dry, add a drizzle of olive oil.)
- Add the potatoes; season with salt and pepper. Cook, stirring occasionally, 16 to 18 minutes, or until lightly browned and tender when pierced with a fork. Turn off the heat.

4 Prepare the remaining ingredients:

- While the potatoes cook, wash and dry the remaining fresh produce.
- Cut out and discard the cabbage core; thinly slice the leaves and place in a large bowl.
- Core and thinly slice the apple.
- Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.

5 Make the slaw:

- While the potatoes continue to cook, to the bowl of **cabbage**, add the **apple**, **white bottoms of the scallions**, **mayonnaise**, **vinegar**, and **sugar**. Season with salt and pepper. Stir to combine. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.

6 Plate your dish:

- Divide the **baked turnovers** and **slaw** between 2 dishes. Transfer the **cooked potatoes** to a serving dish. Garnish with the **greens tops of the scallions**. Enjoy!