

# Barbecue Chicken Turnovers

with Cone Cabbage & Apple Slaw

**TIME:** 40-50 minutes

**SERVINGS:** 2

These tasty turnovers offer a handheld way to enjoy the savory-sweet flavors of barbecue chicken. To cut through the richness of flaky pastry and lightly saucy chicken, we're making a quick slaw with cone cabbage (a petite, uniquely shaped variety) and apple—dressed in vinegar, mayonnaise, and a touch of sugar. Hearty browned potatoes round out the meal.



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## Ingredients



¾ lb  
BONELESS,  
SKINLESS  
CHICKEN THIGHS



4  
PASTRY ROUNDS



2  
SCALLIONS



1  
GALA APPLE



1 head  
CONE CABBAGE



¾ lb  
YUKON GOLD  
POTATOES

## KNICK KNACKS:



2 Tbsps  
MAYONNAISE



1 Tbsp  
SUGAR



2 Tbsps  
RICE VINEGAR



¼ cup  
BARBECUE SAUCE



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### 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 round. Working 1 at a time, using your fingers, lightly moisten the edges of the rounds with water. Carefully 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. Let stand for at least 2 minutes.



### 3 Prepare & cook the potatoes:

- While the turnovers bake, wash, dry, and medium dice the **potatoes**.
- 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 and season with salt and pepper. Cook, stirring occasionally, 16 to 18 minutes, or until lightly browned and tender. 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.
- Quarter, 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, add the **apple, white bottoms of the scallions, mayonnaise, vinegar, and sugar** to the bowl of **cabbage**. 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 **green tops of the scallions**. Enjoy!