

Broccoli & Cheddar Turnovers

with Pea Shoot & Apple Salad

TIME: 45-55 minutes

SERVINGS: 2

In this dish, the classic, comforting duo of broccoli and cheddar come together inside flaky handheld turnovers. (Chefs, mixing the cheese together with the broccoli off the heat keeps it from melting too much, which makes assembling the turnovers easier.) For a bright complement, we're serving a side salad of crisp pea shoots (the first growth of the pea plant), apple, and almonds dressed in a mustard and apple cider vinaigrette.



MATCH YOUR BLUE APRON WINE



Light & Fresh

Serve a bottle with this symbol for a great pairing.



Ingredients



4
PASTRY ROUNDS



4 oz
CHEDDAR CHEESE



1/2 lb
BROCCOLI



1
APPLE



1 oz
PEA SHOOTS



2 cloves
GARLIC

KNICK KNACKS:



2 Tbsps
SLICED ROASTED
ALMONDS



1 Tbsp
APPLE CIDER
VINEGAR



1 Tbsp
DIJON MUSTARD



1
SHALLOT



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1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Peel and thinly slice the shallot.
- ☐ Cut off and discard the bottom 1/2 inch of the broccoli stem. Roughly chop the florets and thinly slice the remaining stem.
- ☐ Peel and roughly chop the garlic.
- ☐ Grate the cheese on the large side of a box grater.

2 Start the filling:

- ☐ In a large pan (nonstick, if you have one), heat a drizzle of olive oil on medium-high until hot.
- ☐ Add the **shallot** and season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until slightly softened.
- ☐ Add the **broccoli florets and stems** and season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until bright green and slightly softened.

3 Finish the filling:

- ☐ Add 1/2 cup of **water** to the pan; season with salt and pepper. Loosely cover the pan with aluminum foil; cook, stirring occasionally, 3 to 4 minutes, or until softened.
- ☐ Transfer to a bowl. Add the **garlic** and **cheese**; stir to thoroughly combine. Season with salt and pepper to taste.

4 Assemble & bake the turnovers:

- ☐ Lightly oil a sheet pan.
- ☐ Fill a small bowl with warm water.
- ☐ Place the **pastry rounds** on a work surface. Spoon about **3 tablespoons of the filling** into the center of each round (you may have extra filling).
- ☐ 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.

5 Prepare the apple & make the dressing:

- ☐ While the turnovers bake, quarter and core the **apple**; thinly slice crosswise.
- ☐ In a bowl, combine the **vinegar** and **up to half the mustard** (you will have extra mustard). Slowly whisk in a drizzle of olive oil until well combined; season with salt and pepper to taste.

6 Make the salad & plate your dish:

- ☐ Just before serving, in a medium bowl, combine the **apple, pea shoots, and almonds**. Season with salt and pepper.
- ☐ Add enough of the **dressing** to coat the salad (you may have extra dressing). Gently toss to coat. Season with salt and pepper to taste.
- ☐ Divide the **baked turnovers** and salad between 2 dishes. Enjoy!

