

Broccoli & Cheddar Turnovers

with Pea Green & Apple Salad

TIME: 45-55 minutes

SERVINGS: 2

In this dish, the classic duo of broccoli and cheddar comes together inside flaky turnovers. (Chefs, for easier assembly, we're mixing the cheese with the broccoli in a bowl rather than a hot pan to keep it from melting.) For a bright complement, we're serving a side salad of pea greens (you may receive small-leafed pea shoots or large-leafed pea tips), apple, and almonds dressed in a mustard vinaigrette.



MATCH YOUR BLUE APRON WINE



Light & Fresh

Serve a bottle with this symbol for a great pairing.



Ingredients



4
PASTRY ROUNDS



2 cloves
GARLIC



1/2 lb
BROCCOLI



1
APPLE



1 oz
PEA GREENS

KNICK KNACKS:



3 Tbsps
ROASTED
ALMONDS



2 Tbsps
APPLE CIDER
VINEGAR



4 oz
CHEDDAR CHEESE



1 Tbsp
DIJON MUSTARD



1
SHALLOT



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1 Prepare the ingredients:

- ☐ Place an oven rack in the center of the oven, then preheat to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Peel and thinly slice the shallot.
- ☐ Cut off and discard the bottom ½ inch of the broccoli stem; roughly chop the broccoli.
- ☐ 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** 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 ½ **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 the broccoli has 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 remaining ingredients & make the dressing:

- ☐ While the turnovers bake, quarter and core the apple; thinly slice crosswise.
- ☐ Roughly chop the almonds.
- ☐ 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 greens**, 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!

