

# Beef and Potato Turnovers



PREPARATION TIME  
20 minutes



COOKING TIME  
30 minutes



PERFECT PARTNER  
spinach salad



Many foods taste terrific wrapped in a turnover. So for the greatest savings, pair up whatever leftovers you have on hand—such as roast chicken and broccoli, or pork chops and green beans.

## SHOPPING LIST

- puff pastry sheets
- mashed potatoes

## ON HAND

- oil • onion • seasoned salt
- dried thyme • cooked beef

## INGREDIENTS

- 1 tablespoon vegetable oil
- 1 onion, chopped
- 1 cup cooked shredded beef
- 1 teaspoon seasoned salt
- 1 teaspoon dried thyme
- 1 (17-ounce) package puff pastry sheets, thawed but still chilled
- 1 cup mashed potatoes

SERVES **4**

## COOKIN' *Express*

- If you do not have leftover beef, cook 1 pound of ground beef until browned and crumbly. Drain well and proceed as recipe directs in step 1.

### Make Ahead

You can prepare the turnovers ready to bake up to 2 hours ahead. Refrigerate before baking.

### ♦ VARIATION

*For more flavor, add 6 chopped, sautéed cloves of garlic to the cup of mashed potatoes.*

- 1** Preheat oven to 375°F. Heat oil in a medium skillet; add onion. Cook until onion is tender, about 5 minutes; remove from heat. Add beef, seasoned salt and thyme to skillet.



- 2** Cut one pastry sheet into 4 squares.

- 3** Spread 2 tablespoons mashed potatoes over each pastry square to within 1/2 inch of edges. Top each with 2 tablespoons beef mixture.



- 4** Fold pastry over to enclose filling, pressing edges with a fork to seal. Cut a vent in the top of each turnover. Bake until golden brown, about 30 minutes.