

October 2, 2015

Recipe: Italian Pizza Turnovers

Baked Puff Pastry stuffed with Italian Sausage, Mushrooms, Onions, Tomato Sauce, Mozzarella and Parmesan Cheese

Servings: 4

- 17 ounces puff pastry, frozen sheet
- 1/2 pound Italian sausage
- 1 cup mushrooms, sliced
- 1/2 cup onions, diced
- 1 cup pizza sauce, (from recipe)
- 4 ounces Mozzarella cheese, cubed
- 2 tablespoons Parmesan cheese, grated
- 1 tablespoon water
- 1 egg, large, beaten
- flour



Thaw the puff pastry for about 20 minutes, unwrapped, and at room temperature.

Remove sausage from casings and brown in a large skillet over medium heat, breaking up meat with a spoon. Drain and discard fat. Add the mushrooms and onions and cook, stirring, until tender. Remove from heat and stir in the pizza sauce. When cooled, stir in the mozzarella and Parmesan cheese. Make an egg wash with the beaten egg, mixed well with one tablespoon of water and set aside. On a lightly floured board, roll out each sheet of puff pastry to approximately 11" squares. Cut each square in half diagonally to create four 11"x11"x16" triangles. Divide the filling among the four triangles. Brush edges of triangles lightly with some of the egg wash and fold over to create four smaller triangles. They will still be rather large. Pinch the edges to seal with floured tines of a fork. Gently dust off any excess flour from the turnovers. Spray baking sheets lightly with spray oil and place two turnovers on each baking sheet, then brush with a thin layer of egg wash.

Cooking instructions:

Remove turnovers from the freezer and place on foil covered baking sheet. Bake in a preheated 400-degree oven until puffed and golden, approximately 15 to 20 minutes. They should be very golden brown.