

# Roll It Kid's Bake & Do



## Super Simple Savoury Turnovers



**1** Roll out *Roll It* Shortcrust Pastry to about 3mm thick and cut out circles 12-15cm in diameter

**2** Place the filling to one side

**3** Brush the pastry edges with beaten egg, fold to cover the filling

**4** Seal well and brush all over with beaten egg

**5** Place on a baking sheet. Bake at 180C for about 20 minutes, until the pastry is golden and the filling is piping hot

**6** Enjoy your *Roll It* Savory Turnover!!

**1** 375g Pack of *Roll It* Shortcrust Pastry

**1** Red Onion, (peeled and finely chopped)  
**Olive Oil**

**4** Chicken Breasts, (cut into 2cm dice)  
**½** Small Butternut Squash,  
(approx.250g) peeled and cut into 1cm chunks)

**1** Carrot, (peeled and roughly chopped)  
**1** Medium Potato, (peeled and cut into 1cm chunks)

**6** Sprigs Fresh Sage or Thyme, (leaves chopped)  
**Nutmeg, Sea Salt, Freshly Ground Black Pepper**

**300ml** Pure Brazen Organic Chicken Stock

**2tbsp** Worcestershire Sauce

**1tbsp** Plain Flour

### Filling

Get a large pan and fry your chopped onion in a tablespoon of olive oil for 10 minutes or until softened. Add the diced chicken and fry for 5 minutes until brown, then add the rest of the chopped vegetables and herbs. Fry for another 5 minutes, then add 3 or 4 good gratings of nutmeg. Season well with salt and pepper, then pour in the chicken stock and Worcestershire sauce. Stir in the flour and simmer on a medium heat for 15 to 20 minutes, until most of the stock has cooked away and you're left with nice thick gravy

A Great Alternative!  
Maivead Finnegay

