



## [Turkey Turnovers](#)

Recipe found on [AnnsEntitledLife.com](http://AnnsEntitledLife.com)

Prep Time: 20 minutes

Cook time: 20 Minutes

### Ingredients:

- 2 TBSP Onion, minced
- 1 TBSP Butter
- 2 cups Cooked Turkey, diced
- 1 slice Bacon, raw, diced
- ¼ Red Pepper, diced fine (or any other color of sweet pepper)
- 2 Pie Crusts, pre-made
- ½ cup Cheddar cheese, shredded
- ½ cup Mozzarella cheese, shredded
- 1 Egg
- 1/8 tsp Thyme

### Directions:

- Preheat oven to 350°.
- Line a baking pan with parchment paper.
- Combine onion and butter in fry pan and sauté until translucent
- Add diced turkey, bacon and peppers. Sauté until soft and well incorporated. Remove from heat.
- Roll and shape two pie crusts into squares and cut in half along the longest side.
- On each half piece, sprinkle approximately 1/8 cup of cheddar cheese on the bottom portion of the dough. Lay ¼ of the filling on top of the cheese, top with 1/8 cup of the mozzarella cheese.
- Pull the dough over to fold in half and seal first with your fingers, and then with a fork.
- Cut slits in the top of you turkey turnover pastry so steam can escape.
- Crack the egg into a bowl, mix with a splash of water; mix well. Brush egg wash onto the top of the dough.
- Sprinkle with Thyme.
- Bake in the oven (on a parchment lined baking pan) for approximately 12 minutes or until the

turkey turnovers are golden brown.

- Let sit for approximately 2 minutes when taking them from the oven before eating.

- Makes 4 Turkey Turnovers