

# Green Chard Turnovers

Preparation time: Approximately 35 minutes / Serves 6



## INGREDIENTS

- 2 cloves garlic, minced then made into a paste with 1/2 teaspoon salt
- 2 tablespoons lemon juice (from 1 lemon)
- 1/2 teaspoon Dijon mustard
- 2 tablespoons freshly grated Parmesan cheese
- 3 tablespoons olive oil
- Freshly ground pepper
- 10 large **FOXY Organic Green Chard** leaves, cut into 4 pieces each
- 1/4 cup shelled pistachios, coarsely chopped
- 1 17-ounce package of puff pastry—this gives you two sheets—defrosted in the fridge

## PREPARATION

Preheat the oven to 400°F. In a medium mixing bowl, combine the minced garlic, lemon juice, mustard, Parmesan, olive oil, and pepper. Stir well. Add the chard leaves and toss with the dressing to coat each piece generously.

Take out one sheet of puff pastry and unfold it. If it's uneven, use a rolling pin to shape into an even rectangle, but don't roll it too thin. Use a paring knife to cut the sheet into 6 rectangles.

Take one rectangle, and rotate it 45 degrees so it looks like a diamond. Pull out the two sides of the diamond, and layer on three pieces of chard, overlapping them, from the top point down to the bottom. Sprinkle on a couple of the chopped pistachios.

Now, fold the side points of the diamond—the ones you stretched out a little—over the filling until they overlap about an inch. Press them down.

Using a spatula, transfer the turnover to a parchment-lined baking sheet. Repeat with the rest of the dough until you have 12 turnovers.

Bake them for 15 minutes, until puffed and golden. Cool for 3–4 minutes on the baking sheet, and then serve.