



Turkey and Vegetable Pasties

By Tracy Chadwick from Turnerspuddle

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Feeds 4 adults

Ingredients

Filling

150g leftover roast turkey
200g leftover roast potatoes
100g various leftover mixed vegetables
150ml leftover turkey gravy
Fresh chives or dried mixed herbs
Pepper

Pastry

120g light suet
240g plain flour
200ml cold water
A little milk, to bind edges

Method

1. Preheat oven to 200°C (392°F) gas mark 6.
2. Chop all the ingredients for the filling into small pieces.
3. Mix with gravy to form a thick spoonable mixture.
4. Add chives/herbs and pepper to taste. Put to one side.
5. In a large bowl, combine the suet with the flour and add water gradually until you have an elastic dough.
6. Divide the dough into 10 equal sized balls.
7. On a floured board, roll out each ball in turn. Put approx 60g filling into the middle.
8. Brush the edge of the pastry with milk and pull edges around filling. Pinch together on the top to seal.
9. Place on a baking tray covered with baking parchment
10. Repeat steps 7, 8 and 9 until all pastries are prepared on a baking tray.
11. Bake in the centre of the oven for 20 – 30 mins or until golden brown.
12. Cool on the tray or eat hot.