

Roasted Tomato and Chorizo Stuffed Turnovers

A delightful and zesty appetizer for any celebration.

By Mark Klaudt, chef and owner Route 40 Soup Co., Turner Valley

Ingredients:

4-5 links of Chorizo sausage (available spicy or mild, made from turkey, bison, or beef)
1 medium red onion
2 cloves garlic, crushed
2 large red tomatoes or 3-4 Roma tomatoes
1 chipotle pepper, finely chopped
5 ml (1 tsp) oregano
5 ml (1 tsp) basil
15 ml (1 Tbsp) chili powder
10 ml (2 tsp) sugar
salt and pepper to taste
375 ml (1 ½ cups) grated smoked cheddar or Gouda
2 packages of frozen puff pastry - thawed overnight in the fridge (available at most local grocery stores or bakeries, some are pre-rolled some come in blocks)
1 egg
250 ml (1 cup) water

Method:

Prep time: ½ hour to 45 min - filling should be done the day before.

Roast sausage in oven at 375° F until cooked, approximately 12-15 minutes depending on the type of sausage. Let cool and then dice into ¼ inch pieces.

While sausage is cooking roast whole tomatoes in the oven for approximately 45 minutes.

Sauté red onion until soft and slightly browned then add garlic, chipotle pepper, spices and sugar.

Lightly puree roasted tomatoes in a food processor.

Mix above ingredients together and let cool.

Once cool, add grated cheese.

Mix water and egg in a bowl for egg wash.

Flour your work surface and roll out previously thawed puff pastry, cut in 2 ½ to 3 inch square pieces.

Spoon mixture in the centre of each square, then lightly brush the bottom and right edges with egg wash.

Fold into triangles and press edges with a fork to make a light pattern.

Place on parchment lined cookie sheet with 1 inch spaces between each turnover.

Bake at 375 until tops are flaky and golden brown, approximately 12-15 minutes.

Serves: 8 -10