greens and goat cheese turnovers



cook time:	prep time:	featured product:
25	**20**	**SUPERGREENS!**

make an impression at your next holiday gathering with this greens and goat cheese turnovers recipe! these delicious, flaky turnovers are stuffed with our baby bok choy for a veggie kick. mushrooms and goat cheese pair perfectly with the greens inside. plus, our white cheddar dressing makes a perfect party dip! bring to your next party function for some super yummy savory bites!

ingredients

20-30 bite-sized turnovers

½ package (5oz) organicgirl? SUPERGREENS!?
½ tablespoon olive oil
4 ounces mushrooms
thinly sliced 1 and ½ garlic cloves
minced ½ teaspoon fresh thyme leaves
¼ teaspoon fine sea salt
? teaspoon black pepper
2 ounces fresh goat cheese, crumbled
½ package phyllo dough
thawed 4 tablespoons (½ stick) unsalted butter, melted

optional creamy cucumber dill dip
ingredients
½ cup whole Greek yogurt?
? cup chopped dill, packed
½ clove grated garlic
? cup seedless cucumber, chopped
juice from ¼ lemon
pinch paprika

dip directions:
Mix all ingredients in a small bowl and refrigerate until ready to serve.

substitutions

? *substitute with* **baby spinach**

directions

1. preheat oven to 375°f. add parchment paper to 1 large baking sheet.

2. in a large skillet, heat oil over medium heat. add mushrooms and garlic and cook, stirring, until mushrooms have released their liquid and the liquid evaporates.

3. add greens, thyme, salt, and pepper and cook, stirring, until greens are wilted, about 3 minutes. remove from heat and let cool for 15 minutes, then stir in goat cheese.

4. place ½ sheet of phyllo on a countertop and brush all over with melted butter. lay another sheet on top and cut the sheets widthwise into 4 equal strips. spoon ½ teaspoon of the mushroom mixture onto the bottom left corner of each phyllo strip. fold the bottom edge over the filling to meet the right-hand edge, making a triangle, then continue to fold, as if folding a flag, all the way to the top.**

5. place triangles on prepared baking sheet and brush with butter. repeat with remaining phyllo and filling. bake until golden, about 8-10 minutes. serve with creamy cucumber dill dip (og team cool cucumber!), and/or hot honey (og team hot honey)!

**tips for working with phyllo dough:
? phyllo dries out fast, so keep a clean, damp kitchen towel over the sheets you aren't using yet, otherwise they will turn brittle and become unusable.
? phyllo can tear and be hard to pull apart, keep calm and carry on! a few breaks won't matter as when it's folded all up that will get covered by other layers.
? if folding 20-30 bite-sized turnovers sounds too labor-intensive or fussy to you, the recipe will be just as delicious with larger turnovers. cut each sheet into 2 instead of 4 and make half as many big turnovers instead.