

# Chicken and Bacon Turnovers



**Serves 4**

**Prep 20 mins**

**Cooking 20 mins**

**Easy**

## Ingredients

180g tub of cream cheese or quark  
1tsp mustard  
3 skinless cooked chicken breasts, finely chopped  
24g cooked crispy bacon, chopped  
2 tbsp freshly chopped chives  
75g cooked sweet corn  
320 ready-rolled puff pastry sheet  
1 medium egg, beaten

1. Preheat the oven to 220C/ 200C fan/ Gas 7. In a large bowl, beat the cream cheese to soften. Stir in the mustard, chicken, bacon, chives, sweet corn and seasoning.
2. Unroll the pastry and roll further with a rolling pin to a rectangle of about 28 x 38 cm. Cut into quarters. Spoon one-quarter of the filling on to one side of each pastry piece, leaving 1 cm border. Brush beaten egg all around the filling. Fold opposite side of pastry over filling to cover and press to seal. Use a fork to crimp the edges. Brush the tops with more egg and cut a steam hole in the centre of each turnover.
3. Arrange on a baking sheet lined with baking parchment and cook for 20 mins until puffed and golden. Leave to cool for a few minutes, then serve with a green salad.