

# Chicken and Bacon Turnovers



**Serves 4    Prep 10 mins**

**Cooking 20 mins**

**Easy**

## Ingredients

180g tub quark  
1 tsp mustard  
3 skinless cooked chicken breasts, finely chopped  
25g cooked crispy bacon, chopped  
2 tbsp freshly chopped chives  
75g cooked sweetcorn  
320g 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, sweetcorn and seasoning.
2. Unroll the pastry and roll further with a rolling pin to a rectangle about 28 x 38cm. Cut into quarters. Spoon one quarter of the filling on to one side of each pastry piece, leaving a 1 cm border. Brush beaten egg all around the filling. Fold the opposite side of the pastry over the 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.