

# Spiced Veggie Pasties



**Serves 4**

**Prep 20 mins  
+ 30 mins chilling**

**Cooking 40 mins**

**Easy**

## Ingredients

- 1 large courgette
- 1 tbsp vegetable oil
- 1 red onion, finely chopped
- 2 tbsp fajita seasoning, (we used Gran Luchito Smoky Chipotle) or paprika
- 2 large ripe tomatoes, deseeded and roughly chopped
- 500g short crust pastry
- 100g mature cheddar, cut into 1cm cubes
- 1 egg, beaten

1. Trim the top and bottom of the courgette, cut into quarters lengthways, then into slices about ½cm thick. Heat the oil in a frying pan and cook the courgette and onion for a few mins until softened, then stir in the garlic and fajita seasoning and cook for another couple of mins until fragrant. Remove from the heat and while still warm stir in the chopped tomatoes. Leave to cool.
2. On a floured work surface, roll the pastry out to roughly 45-50cm square and cut out 4 x 19-20cm rounds (we used a side plate as a template). Place the pastry rounds on a lined baking sheet that will fit in your fridge. Divide the veggies between the rounds and top with the cheese. Brush the edges with the beaten egg, then fold up and press together, pinching the edges to seal and create a crest over the top. Brush all over with egg, then place in the fridge for 30 mins to firm up.
3. Heat the oven to 190°C/170°C fan/gas 5. Brush the pasties with egg again and place in the oven. Bake for 35-40 mins until golden.