



## Cranberry and turkey pasties

*Serves 4*

*Prep time: 20 minutes*

*Cooking time: 25 minutes*

### **Ingredients:**

- 500g pack shortcrust pastry
- 200g leftover roast turkey, diced
- 2 tablespoons cranberry sauce
- 6 leftover stuffing balls, roughly chopped (approximately 140g)
- 50g low fat soft cheese
- 75g frozen peas, defrosted
- 1 medium egg, beaten

### **Method:**

- 1) Preheat the oven to 200°C, gas mark 6.
- 2) Roll out the pastry and cut 6 circles, roughly 17cm (7") in diameter.
- 3) Mix together the turkey, cranberry sauce, stuffing, soft cheese and peas and divide between the pastry circles. Brush the pastry edges with egg. Bring the edges up and press to seal well to form a pasty shape.
- 4) Place the pasties on a baking tray, sealed edges facing up and brush with the egg. Bake for 20-25 minutes until golden.