Spinach and Kale Turnovers

From – myrecipes.com

2 tsp olive oil
1 cup chopped onion
1 garlic clove, chopped
3 cups chopped kale (about 1 small bunch)
6 oz spinach
½ tsp freshly ground black pepper
¼ tsp salt
1/8 tsp ground nutmeg
¾ cup (3 oz) crumbled feta cheese
1 (11.3 oz) can refrigerated dinner roll dough
cooking spray
2 ½ Tbsp grated fresh Parmesan cheese

• Preheat oven to 375 degrees.
• Heat olive oil in a large skillet over medium-high heat.
• Add onion. Saute’ 10 minutes or until tender and lightly browned.
• Add garlic. Saute’ 2 minutes.
• Add kale and spinach. Saute’ 8 minutes or until kale is tender.
• Stir in pepper, salt and nutmeg.
• Remove from heat. Cool slightly. Stir in feta.
• Separate dough into 8 pieces.
• Roll each dough piece into a 5” circle.
• Spoon about 1/3 cup kale mixture on half of each circle, leaving a ½” border.
• Fold dough over kale mixture until edges almost meet. Bring bottom edge of dough over top edge. Crimp edges of dough with fingers to form a rim.
• Place turnovers on a baking sheet coated with cooking spray.
• Lightly coat turnovers with cooking spray. Sprinkle each turnover with about 1 tsp Parmesan.
• Bake for 18 minutes or until golden brown.
• Let stand at least 5 minutes before serving.
• Serve warm or at room temperature.

For more recipes visit us at
www.HealthyHarvestFarmCSA.com