

# SIMMONDS TYRES

**BRIDGESTONE**



## ANITA'S TRIANGLE PIES

You know when you have a small amount of leftover meat, say ham, chicken, mince etc and have no idea what to do other than chucking it? Well here's an idea that is so easy and yum you'll wish there was more! Anita combines chopped up leftover meat with cream cheese and sour cream, diced fried onion, herbs, and any other flavourings that will go well with whatever meat you're using.

Examples:

- Ham, grated cheese, fried onion, cream cheese, oregano
- Chopped/shredded chicken, diced mushroom, fried diced onion, dried thyme, cream cheese
- Beef mince (cooked and cooled), fried onion, chilli beans, cream cheese, dried oregano, cumin

## Ingredients

1 x packet of puff pastry sheets  
1 x egg whisked with 1 tbsp water  
Sesame seeds  
1 cup leftover meat chopped or shredded into small pieces  
1 x diced onion, fried until soft  
Dollop cream cheese  
Dollop sour cream  
2 x tsp dried herbs of your choice  
Salt and pepper  
Extra ingredients such as chopped mushrooms, bacon etc of your choice (you don't want anything too wet like tomato as it will make the pies soggy)

## Method

Heat oven to 200 deg Celsius and prepare 2 x baking sheets by flouring lightly so the pastry doesn't stick.

Thaw out pastry sheets and cut each into 4 squares (depending on how much meat etc you have leftover will dictate how many sheets you will need, but generally 4 sheets works for us and gives us plenty of leftovers for lunches).

Fry onion and bacon if using.

Chop up all ingredients into small pieces.



Place into a bowl and mix thoroughly with cream cheese and sour cream to a consistency that means it won't spill out when you put it on the pastry, but not so firm that you can't spread it a bit.

Brush all edges of the pastry with egg wash.

Place spoonfuls of mixture on the pastry squares. You will be folding the squares diagonally to end up with triangle shapes, so aim to spread the mixture so that it fits appropriately.

Fold diagonally to form triangles, press down the edges together, seal with a fork, then brush finished triangles with more egg wash and scatter with a few sesame seeds.

Bake around 200 deg Celsius until golden brown (about 15-20 minutes)

Serve with more sour cream or sauce of your choice, i.e. aioli, sweet thai chilli, bbq sauce - use your imagination!

These make great lunchbox fillers too.