

# Corned Beef and Cabbage Turnovers

Recipe By Joy Devor



Cooking and Prep:  40  
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Serves:  12

Contains:   

Preference: Meat

Difficulty: Easy

Occasion: Purim

Source: Family Table by  
Mishpacha Magazine

We're always left with a little corned beef or brisket, but not enough to make a meal for the whole family (even though everyone wants some). Here's a great way to stretch what's left. My kids like this even more than the corned beef itself!

## Ingredients (8)

### Main ingredients

- 1 large onion, diced
- 2 cloves garlic, minced or 2 cubes **Gefen Frozen Garlic**
- 1 tablespoon **Bartenura Olive Oil**
- salt and pepper to taste
- 1 pound (1/2 kilogram) corned beef, chopped into little pieces (you can also use leftover brisket or pastrami)

- 1 package coleslaw mix or shredded cabbage
  - 30 mini puff pastry dough squares, or 4 sheets of **Gefen Puff Pastry** cut into 24–30 small squares
  - 1 egg, beaten
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## Start Cooking

### Make the Turnovers

Yields about 12–15 turnovers.

1. Preheat the oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. Sauté the onion and garlic in olive oil until they are soft and translucent. Season with salt and pepper. Add the corned beef and let it crisp a little (about two minutes). Add the cabbage and cook it with everything in the frying pan, until it shrinks and is soft and wilted. Add a little more salt and pepper. Let the mixture cool.
3. Take one piece of puff pastry and place about a tablespoon of the mixture on top. Wet your finger and moisten the edges of the puff pastry square, so the top will stick better. Cover it with a second piece of puff pastry and close by sealing the edges with a fork. Repeat this process with the rest of the mixture.
4. Brush the tops of the turnovers with the egg. Bake for about 20 minutes, or until golden brown.

#### Note:

You can serve this on its own or with duck sauce, mushroom gravy, or any other type of sauce.