

Turkey Black Bean Pockets

Tupperware®

Serves: about 5 – 6 (2 pockets per serving)

Prep Time: 10 – 12 minutes

Bake Time: 12 – 15 minutes

15½ oz./458 mL can black beans, drained
2½ cups cooked turkey, shredded
2 tbsp. Southwest Chipotle Seasoning Blend
½ cup salsa
1 egg, beaten
1 cup shredded Mexican-style cheese
15 oz./424 g package of two 9"/22 cm refrigerated pie crusts or packaged empanada dough

Preheat oven to 375° F/190° C. Combine black beans, turkey, Seasoning Blend and salsa in a Thatsa® Bowl and stir until well mixed. Roll dough into a 12"/30 cm circle. Using the cutting side of the Pie Press, cut 4 circles of dough, repeat with other half of dough then reroll and cut scraps.

Hold the Pie Press open; place one of the circular cutouts on the side with the teeth. Brush the dough with a thin layer of beaten egg on the teeth. Place 1 tbsp. of the turkey mixture in the center of the dough and sprinkle with cheese. Seal by closing the Pie Press for 5 seconds. Place finished pockets on a baking sheet lined with a Silicone Wonder™ Mat. Brush tops with remaining egg and bake for 12–15 minutes or until golden brown.

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