



Maple Sweet Potato Chorizo Turnovers

INGREDIENTS

½ cup Hy-Vee vegetable cooking stock
¼ cup Hy-Vee Select 100% pure maple syrup
2 tbsp Hy-Vee all-purpose flour
2 tbsp Hy-Vee chili powder
½ tsp Hy-Vee salt
1 tbsp Gustare Vita olive oil
⅓ cup shallots, chopped
2 cloves garlic, minced
1 ½ cups sweet potatoes, peeled and chopped
3 strips Johnsonville chorizo sausage, crisp cooked and chopped; divided
3 Hy-Vee large eggs, scrambled
1 (13.8-oz.) can Hy-Vee refrigerated pizza crust
1 Hy-Vee large egg, lightly beaten

PREPARATION

- 1** Whisk together vegetable stock, maple syrup, flour, chili powder, and salt in small bowl; set aside.
- 2** Heat oil in a medium skillet over medium heat. Add chopped shallots and garlic; cook until translucent. Stir in sweet potatoes; cook for 2 minutes or until tender. Whisk in stock mixture; cook and stir until thickened. Stir in 2 strips chopped chorizo and scrambled eggs. Remove from heat; cool.
- 3** Preheat oven to 425°. Line a baking sheet with parchment paper. Roll pizza crust to a 12-inch square; cut evenly into 4 squares. Evenly spoon sweet potato mixture onto the center of each square. For each turnover, fold one corner of dough over filling to form a triangle. Crimp edges of turnovers with a fork to seal. Place on prepared baking sheet. Cut slits in tops to vent. Lightly brush with beaten eggs and sprinkle with remaining 1 strip chopped chorizo. Bake 15 minutes or until golden brown. Cool slightly before serving.

NUTRITION FACTS

Calories: 530
Total Fat: 16g
Saturated Fat: 4.5g
Trans Fat: 0g
Cholesterol: 180mg

Sodium: 1000mg
Carbohydrates: 77g
Fiber: 11g
Sugar: 22g
Protein: 17g