DINNERLY

Homemade Broccoli-Cheddar Hand Pies

with Everything Bagel Crust

4h 2 Servings

Savory hand pies are probably the best recipe invention since the pop-tart. Delicious food that you can eat with your hands, PLUS this time there's melty cheese involved? C'mon. With these bad boys, we guarantee you'll be the hostess with the mostest no matter the crowd. We've got you covered!

WHAT WE SEND

- 5 oz all-purpose flour [3]
- ½ lb broccoli
- 2 (1 oz) cream cheese [1]
- 2 oz shredded cheddar-jack blend [1]
- ¼ oz everything bagel seasoning [4]
- 1 romaine heart
- 1 plum tomato

WHAT YOU NEED

- sugar
- kosher salt & ground pepper
- 7 Tbsp butter [1]
- 1 large egg [2]
- all-purpose flour [3]

TOOLS

- medium nonstick skillet
- rimmed baking sheet

COOKING TIP

Want to see a visual tutorial? Follow us on Instagram @dinnerly or TikTok @dinnerlyus to see how we made these hand pies in our test kitchen, plus lots more fun things!

ALLERGENS

Milk (1), Egg (2), Wheat (3), Sesame (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 930kcal, Fat 61g, Carbs 71g, Protein 24g

1. Start pastry dough

In a medium bowl, mix to combine **flour, 1 teaspoon sugar**, and **½ teaspoon salt**. Cut **6 tablespoons cold butter** into ½-inch pieces; add to bowl and toss to coat. Use your fingers to press butter into flour until it resembles small peas.

2. Finish & chill dough

Sprinkle **¼ cup cold tap water** over **flour-butter mixture**. Use a spatula to stir until just combined; use hands to knead until **dough** forms a shaggy ball. Pat into a 4-inch square, about ¾-inch thick. Wrap in plastic wrap; refrigerate until firm, at least 2 hours (or preferably overnight).

Coarsely chop **broccoli** into small pieces.

3. Make filling

Heat **1 tablespoon butter** in a medium nonstick skillet over medium-high. Add **broccoli** and **a pinch each of salt and pepper**. Cook, stirring frequently, until tender and just starting to brown, 3–5 minutes. Transfer to a medium bowl along with **all of the cream cheese** and **cheddar cheese**. Mix to combine; season to taste with **salt** and **pepper**.

4. Roll out dough

Preheat oven to 400°F with a rack in the center. Line a rimmed baking sheet with parchment paper. In a small bowl, beat **1 large egg** with **1 tablespoon cold tap water**.

On a **floured** work surface, roll or pat **dough** into a 10-inch square. Cut into 4 (5-inch) squares. Add **broccoli-cheddar filling** to one side of each square, leaving a ½-inch border around edges of dough.

5. Assemble & bake

Brush **some of the egg wash** on edges of **dough**. Fold empty side of dough over **filling** to create a rectangle. Crimp edges with a fork to seal. Transfer to prepared baking sheet. Brush more egg wash over top and sprinkle with **everything bagel seasoning**. Use a knife to cut a small slit on top, about ½-inch long.

Bake on center oven rack until golden-brown, 30–35 minutes.

6. Make salad & serve

In a large bowl, whisk to combine **3 tablespoons oil, 1 tablespoon vinegar**, and **a pinch each of salt and pepper**. Tear or cut **lettuce** into 1-inch pieces. Cut **tomato** into ½-inch pieces. Add veggies to **dressing** and toss to combine.

Serve **broccoli-cheddar hand pies** with **salad** alongside. Enjoy!