

# DINNERLY



## Broccoli Cheddar Chicken Hand Pies with Homemade Sesame 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 there's melty cheese and shredded chicken 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 <sup>3</sup>
- ½ lb pkg ready to heat chicken
- 2 oz shredded cheddar-jack blend <sup>1</sup>
- 1 oz cream cheese <sup>1</sup>
- ½ lb broccoli
- ¼ oz pkt toasted sesame seeds <sup>4</sup>

## WHAT YOU NEED

- 1 tsp sugar
- kosher salt & ground pepper
- 7 Tbsp butter <sup>1</sup>
- 1 large egg <sup>2</sup>
- all-purpose flour, for dusting <sup>3</sup>

## TOOLS

- rimmed baking sheet
- medium nonstick skillet

## ALLERGENS

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

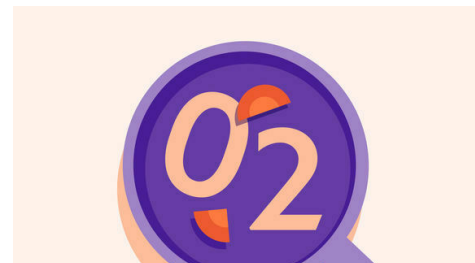
## NUTRITION PER SERVING

Calories 990kcal, Fat 58g, Carbs 64g,  
Protein 49g



### 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 flour and toss to coat. Use your fingers to press butter into flour until it resembles small peas. Sprinkle **¼ cup cold tap water** over top. Use a spatula to stir until just combined.



### 2. Knead & chill dough

Use hands to knead **dough** until it 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).

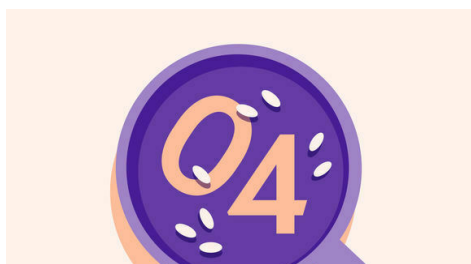
Preheat oven to 400°F with a rack in the center. Line a rimmed baking sheet with parchment paper.



### 3. Prep filling

Pat **chicken** dry. Add to a medium bowl with **cheese** and **cream cheese**.

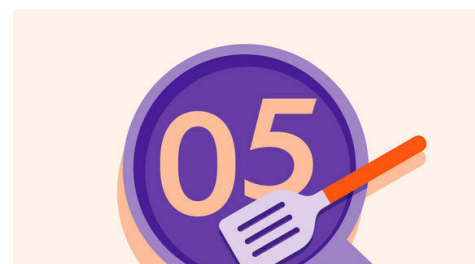
Coarsely chop **broccoli florets** into small pieces. Heat **1 tablespoon butter** in a medium nonstick skillet over medium-high. Add broccoli; cook, stirring frequently, until tender and just starting to brown, 3–5 minutes. Add to bowl with chicken; mix to combine. Season with **salt** and **pepper**.



### 4. Roll out dough

In a small bowl, beat **1 large egg** with **1 tablespoon cold tap water**.

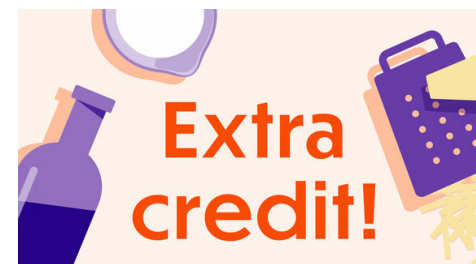
On a **floured** work surface, roll or pat **dough** into a 12-inch square. Cut into 4 (6-inch) squares. Trim edges, if desired. Evenly divide **filling** onto one half of each square, leaving a ½-inch border around edges. Brush **some of the egg wash** on edges of dough.



### 5. Assemble, bake & serve

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; sprinkle with **sesame seeds**. Cut a small slit on top, about ½-inch long. Bake on center oven rack until golden-brown, 30–35 minutes.

Let **broccoli cheddar chicken hand pies** cool slightly before serving. Enjoy!



### 6. Prep ahead!

You can make both the filling and the dough ahead of time! Just let them chill in the fridge overnight, then assemble and bake the next day.