

## Buffalo Chicken Turnovers with Gorgonzola Cream Sauce

Submitted by:

*Kelly Boe of Whiteland, IN*

6 Servings



- 1 pound boneless, skinless Pilgrim's Pride chicken breasts
- 1 onion, cut in half
- 2 teaspoons salt, divided
- ½ teaspoon black pepper
- ½ cup prepared buffalo sauce
- 1 cup heavy cream
- 1 cup crumbled gorgonzola cheese
- 1 package puff pastry sheets, thawed
- 1 egg yolk, slightly beaten

- 1) Preheat oven to 400 degrees.
- 2) Fill a large saucepan ¾ full with water. Add one teaspoon salt. Place over medium heat until water begins to boil. Add Pilgrim's Pride chicken and onion. Cook for 15 minutes. Remove Pilgrim's Pride chicken from pan with tongs and place in a bowl. Using two forks, shred the chicken. Add remaining salt and pepper and buffalo sauce. Stir to mix. The onion can be discarded.
- 3) In a small saucepan, combine cream and gorgonzola cheese. Place over medium heat until cheese has melted, stirring occasionally with a wooden spoon.
- 4) Take one sheet of puff pastry sheet. Using a rolling pin, roll into a 13 x 9 inch rectangle. Cut the rectangle into 6 squares. Repeat with remaining sheet. Divide chicken mixture between puff pastry, placing down the middle of the square. Top with 2 tablespoons gorgonzola sauce. Fold in half to form a triangle. Place on an ungreased cookie sheet. Using a pastry brush, brush with egg yolk.
- 5) Bake in preheated oven for 20 minutes. Remove from oven and let sit for 5 minutes. Drizzle with remaining gorgonzola sauce. Serve immediately