



Broccoli and ham smothered in a creamy, cheesy sauce all wrapped up in a biscuit. This is the perfect grab-n-go lunch or snack on a cold, wintry day.



Broccoli Cheese Hand Pies

Crust:

Ingredients

2 c. all-purpose flour
½ Tbsp. baking powder
½ tsp. salt
6 Tbsp. butter, cold, grated
¾ c. milk, cold

Filling:

Ingredients

2 c. broccoli florets, chopped
½ yellow onion, diced small
1 c. ham, cooked & cubed/diced
½ c. gruyere, grated
½ c. soft processed cheese (Velveeta), cubed
¼ tsp. smoked paprika
¼ tsp. ground nutmeg
1 Tbsp. all-purpose flour
2 Tbsp. butter
1 c. Milk

Method

Prepare crust first. Combine flour, baking powder and salt in bowl of food processor fitted with a dough blade. Add grated butter and pulse several times.

With machine turned in the ON position, pour cold milk in through top feeder tube. Let process until dough forms.

Turn dough out onto floured surface and knead briefly. Turn and fold dough over itself to create layers. Form dough into ball and wrap with plastic wrap. Refrigerate while preparing filling.

Filling: Combine broccoli florets in small sauce pot with just enough water to cover. Heat on stove top to boiling. Let boil until tender. Cover and set aside.

Melt butter in large, deep skillet. Add ham and onions. Stir and cook until ham starts to brown and onions turn opaque.

Sprinkle with flour. Stir and cook for about 2-3 minutes, then whisk in milk. Heat to just a boil, then reduce slightly.

Stir in Velveeta, gruyere, paprika and nutmeg. Continue stirring until cheese melts and sauce thickens.

Reduce heat to simmer.

Pour cooked broccoli into mesh sieve or colander to drain water. Add broccoli to cheese sauce and stir well.

Preheat oven to 375°.

Remove dough from refrigerator. Weigh dough using a food scale. If making double-crust mini pies (as pictured here), divide dough evenly by 12 (6 bottom crusts and 6 upper crusts). Adjust weight depending on size and shape of your pies.

I used a large pan with 6 mini-pie shapes. Roll out each bottom crust and press into pie form. Spoon desired amount of broccoli cheese filling into each crust. Roll out top crust and place over each, pressing down the edges. (Brush tops with a little melted butter or egg wash, as desired), then use a sharp knife to cut slits in the tops of each.

Place in preheated 375° oven and bake for 23-25 minutes or until golden brown. Serve hot.
(Yield: 6 pies)