

Cream Cheese Potato Turnovers

Ruth Bakalar

The Complete Potato Cookbook

1 pound mashed potatoes
1 small onion, chopped
1 tablespoon parsley, chopped
1 package (8 oz) cream cheese, softened
1/2 cup milk
salt and pepper to taste
1 package refrigerated pie crusts (2 crusts)
2 tablespoons butter, melted

Preheat oven to 450 degrees.

In a bowl, mix potatoes, onion and parsley. Blend cream cheese into mixture. Gradually add milk. Season with salt and pepper.

Cut pie crusts into small rounds.

Place one spoonful of filling on one-half of each round, fold over and crimp edges to seal. Brush with melted butter. Place turnovers on a baking sheet.

Bake until richly browned.

Per Serving (excluding unknown items): 1490 Calories; 118g Fat (70.1% calories from fat); 32g Protein; 81g Carbohydrate; 10g Dietary Fiber; 342mg Cholesterol; 2047mg Sodium. Exchanges: 3 1/2 Grain(Starch); 2 1/2 Lean Meat; 1 1/2 Vegetable; 1/2 Non-Fat Milk; 22 Fat.