Tangy Beef Turnovers

Claudia Bodeeker - Ash Flat, AR
TasteOfHome.com/simple - June/July 2019

Yield: 1 dozen

1 pound ground beef
1 medium onion, chopped
1 jar (16 ounce) sauerkraut, rinsed, drained and chopped
1 cup shredded Swiss cheese
3 tubes (8 ounce ea) refrigerated crescent rolls

Preheat the oven to 375 degrees.

In a large skillet, cook the beef and onion over medium heat until the meat is no longer pink. Drain. Add the sauerkraut and cheese.

Unroll the crescent dough and separate into rectangles. Place on greased baking sheets. Pinch the seams to seal.

Place 1/3 cup of the beef mixture in the center of each rectangle. Bring the corners to the center and pinch to seal.

Bake until golden brown, 15 to 18 minutes.

Per Serving (excluding unknown items): 1920 Calories; 152g Fat (71.8% calories from fat); 111g Protein; 23g Carbohydrate; 8g Dietary Fiber; 490mg Cholesterol; 2167mg Sodium. Exchanges: 15 1/2 Lean Meat; 3 1/2 Vegetable; 21 1/2 Fat.