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# SAVORY APPLE & ONION TURNOVER

## W. ASIAGO CHEESE

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Yields 8 turnovers

### INGREDIENTS /

- ¼ cup vegetable oil
- 1 stick unsalted butter
- 3 Granny Smith Apples
- 1 medium sweet onion
- 2 packages Pillsbury Crescent Rolls (I used Big and Flaky, any type should work)
- Shredded cheese (Asiago Recommended)

- 1 / Preheat the oven to 350°F. Lightly spray a cookie sheet with cooking spray.
- 2 / Cut the apples and onions into small- medium sized pieces.
- 3 / Place the onions, apples, butter and oil in a pot over low-medium heat. Cook the mixture, stirring frequently, for about 25-30 minutes, or until the onions and apples have caramelized and gotten super soft.
- 4 / Remove the mixture from the heat and let cool slightly. Pour the mixture into food processor (or blender) and chop until about the consistency of applesauce.
- 5 / Lay down the crescent rolls onto prepared cookie tray (I had to do this twice, my cookie tray only fit 4 turnovers at a time).
- 6 / Sprinkle the cheese over the crescent, leaving about a tiny edge around the ingredients so you can seal them up!
- 8 / Place another crescent roll onto of the other ingredients and press lightly along the edge to seal. Sprinkle additional cheese on top (optional).
- 9 / Bake for 20 minutes, or until the top edges of the turnover begin to turn golden brown. Serve warm.

Straight out of the oven or wrapped individually and saved for later, these are a perfect meal. Switch off, eating cold or warm, breakfast or lunch, it works any way you choose!