

# Veggie dumplings with broad beans, leak and escarole

COOKING  
LOVERS 

## Raciones para 1

20  
All-purpose pastry to make pastries  
1/2  
Onion  
100 g  
Garlic sprouts  
200 g  
Broad beans  
75 g  
Escarole  
100 g  
Tofu  
1 teaspoon  
Kala namak - salt (black salt)  
1 teaspoon  
Sweet paprika  
1 teaspoon  
Cumin  
1/2 teaspoon  
Turmeric  
1/4 teaspoon  
Black pepper  
  
Salt

- 1 Chop the onion and garlic sprouts. Fry them with olive oil while you blanch the broad beans
- 2 a minute.
- 3 Add the tofu to the fry pan and cook until brown. Add spices and drained vegetables. Cook for a
- 4 w more minutes.
- 5 Add escarole at the end, stir and, when it is tender enough, remove from fire.
- 6 Mash part of the mix and fill pieces of pastry with it, until the 20 of them are done.
- 7 Bake them at 180° C for 15-20 minutes until they are golden brown for both sides.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/empanadillas-vegetales-de-habas-ajetes-y-escarola/>

