Veggie dumplings with broad beans, leak and escarole

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 180º C for 15-20 minutes until they are golden brown for both sides.

Chef's Notes

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