



















# Eastern European-Inspired Beef Piroshki with Chive Sour Cream

40 Minutes

↗ Customized Protein **+** Add **↻** Swap or **\*2** Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



 	 
Ground Turkey 250 g   500 g	Beyond Meat® 2   4
	
Ground Beef 250 g   500 g	Pizza Dough 340 g   680 g
	
Chives 7 g   7 g	Sour Cream 2   4
	
Green Cabbage, shredded 56 g   113 g	Carrot 1   2
	
Garlic, cloves 2   4	Smoked Paprika-Garlic Blend 1 tbsp   2 tbsp
	
Red Wine Vinegar 1 tbsp   2 tbsp	Yellow Onion, chopped 56 g   113 g
	
Dill-Garlic Spice Blend 1 tsp   2 tsp	Egg 1   2

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Ingredient quantities	56 g	113 g
	2 person	4 person

**Pantry items** | All-purpose flour, salt, pepper

**Cooking utensils** | Baking sheet, box grater, large non-stick pan, parchment paper, slotted spoon, 2 small bowls, whisk, silicone brush

1



### Prep dough

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.
- Sprinkle both sides of **dough** with **flour**. With floured hands, divide **dough** into 2 equal pieces (4 pieces for 4 ppl) on a well-floured surface.
- Stretch **each piece of dough** into a 5-x8-inch round or oval shape.
- Set aside to rest on a parchment-lined baking sheet, 8-10 min. (**NOTE:** Use 2 baking sheets for 4 ppl).

2



### Prep

- Peel, then grate **carrot**.
- Peel, then mince or grate **garlic**.
- Whisk together **egg** and **2 tbsp** (4 tbsp) **water** together in a small bowl. Set aside. (**NOTE:** This is your egg wash for the outside of the piroshki.)

3



### Cook filling

- [Swap](#) | [Ground Turkey](#)
- [Swap](#) | [Beyond Meat®](#)
- Heat a large non-stick pan over medium-high heat.
- When hot, add **beef**, **cabbage**, **onions** and **carrot**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Carefully drain and discard excess fat. Add **vinegar**, **garlic**, **Smoked Paprika-Garlic Blend** and **Dill-Garlic Spice Blend** and cook, stirring often, until fragrant, 1 min. Season with **salt** and **pepper**.
- Set aside to cool slightly, 5 min.

4



### Fill piroshki

- With **floured** hands, stretch **dough** again into large oval shapes. (**NOTE:** The dough should now hold its shape.)
- Using a slotted spoon, top one half of **each piroshki** with **beef mixture**.
- Fold **dough** over **filling**, then crimp edges to seal.
- Brush **egg wash** over **each piroshki**, then make one small slit on the top of **each piroshki** using a knife.

5



### Bake piroshki

- Bake **piroshkis** in the **middle** of the oven until golden-brown, 18-22 min. (**NOTE:** For 4 ppl, bake in the middle and top of the oven, rotating sheets halfway through.)

6



### Finish and serve

- Meanwhile, thinly slice **chives**.
- Add **sour cream** and **chives** to another small bowl. Season with **salt**, then stir to combine.
- Allow **piroshkis** to cool slightly before serving, 3-4 min.
- Divide **piroshkis** between plates and cut in half, if desired.
- Serve **chive sour cream** alongside for dipping.

Measurements  
within steps

**1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

### 3 | Cook filling

[Swap](#) | [Ground Turkey](#)

If you've opted to get **turkey**, add **1 tbsp** (2 tbsp) **oil** to the pan, then add **turkey** and **vegetables**. Cook **turkey** in the same way the recipe instructs you to cook the **beef**.\*\*

### 3 | Cook Beyond Meat® filling

[Swap](#) | [Beyond Meat®](#)

If you've opted to get **Beyond Meat®**, cook it the same way as the **beef**, breaking up **patties** into smaller pieces, until crispy, 5-6 min.\*\*

\*\* Cook to a minimum internal temperature of 74°C/165°F.