

Susie Fishbein:

Tzimmes Puffs

OUT OF THE BOX

PARVE

SIDE DISH

TZIMMES PLUS

VEGAN

VEGETARIAN

SERVES: 6 / SIMANIM: CARROTS

Prep Time: 10 minutes

Cook Time: 25 minutes

Yield: 18 puffs

Ingredients:

18 puff pastry squares or 1 (17.5-ounce) box frozen puff pastry sheets, defrosted according to package directions

1½ cups firmly packed sweet potatoes, from a 28-ounce can, drained

1 cup frozen carrot coins or frozen baby carrots

¼ cup whole berry cranberry sauce

1 (8-ounce) can crushed pineapple, drained

2 tablespoons all-purpose flour

2 tablespoons dark-brown sugar

Preparation:

Preheat oven to 400F. Spray muffin tins with nonstick cooking spray. Set aside.

Lay out the puff pastry squares on a work surface or cut each puff pastry sheet into 9 equal squares to total 18 squares.

Empty the drained sweet potatoes into a medium bowl. Mash with the back of a fork. Combine with the carrots, cranberry sauce, crushed pineapple, flour, and brown sugar. Toss to combine.

Place a heaping tablespoon of filling into the center of each pastry square.

Moisten the edges of each square with water. Gently stretch the dough and pull the two sets of opposite corners so they almost meet in the center, leaving some of the filling visible. Let all four triangular tips flop over; they will open slightly as they bake.

Place each puff pastry packet into the cup of a muffin tin.

Bake, uncovered for 20–25 minutes, until puffed and golden. Serve warm.

