



## Strawberry Turnovers

Yield: 4 turnovers

### Ingredients:

- 1 store-bought pastry dough sheet
- 4 tablespoons strawberry preserves
- 1 egg
- 2 tablespoons water
- 2 tablespoons granulated sugar

### Directions:

1. Combine egg and water in small bowl to make egg wash.
2. Preheat NuWave Brio to 375°F.
3. Cut pastry dough into 4 (2x2-inch) squares.
4. Drop 1 tablespoon strawberry preserves into center of each square.
5. Fold corner of pastry square over preserves, forming a triangle.
6. Seal edges with egg wash and press shut with a fork.
7. Brush each turnover with egg wash and top with granulated sugar.
8. Once preheated, add 2 turnovers to NuWave Brio Basket and air fry for 6-8 minutes
9. Repeat air frying process with remaining turnovers.

*Tip: Brushing the turnovers with the egg wash prior to cooking gives it a nice shine.*