



# EMPANADAS

## FILLING

- 1 lb. Ground Beef
- 1 tbsp. Oil
- 8 oz. Tomato Sauce
- 1/2 cup Diced Roma Tomatoes
- 1/2 cup Diced Onion
- 1 tbsp. Dried Oregano
- 1 Diced Jalapeño
- 2 tbsp. Salt & Pepper
- 3 tbsp. Minced Garlic
- 1 Large Diced Potato
- 20 ea. Empanada Wrappers

## SAUCE

- 2 cups Sour Cream
- 1 Jalapeño
- 1/2 Bunch Cilantro
- 1 Lime
- 1 Garlic Clove
- Kosher Salt and Pepper

## GROUND BEEF & POTATO WITH CILANTRO-JALAPEÑO CREMA

### FILLING

1. Heat oil in a wide heavy skillet over medium-high heat. Add beef and fry until nicely browned, stirring throughout to keep pieces separate, about 5 minutes.
2. Turn heat down to medium and add onion.
3. Keep turning mixture with a spatula, as if cooking hash, until onion is softened and browned, about 10 minutes.
4. Add potatoes, garlic, oregano, jalapeño, diced tomatoes, and tomato sauce. Stir well.
5. Season with kosher salt and pepper, simmer on low heat for 10 minutes.
6. Cool to room temperature, then cover and chill in refrigerator until ready to assemble.

### SAUCE

1. In a blender, combine sour cream, jalapeño (stem removed), cilantro, lime juice, and garlic.
2. Blend until smooth, season with kosher salt and pepper.

### ASSEMBLY

1. Fill a small bowl with water.
2. Take an empanada wrapper and place on a flat surface.
3. Take about 2 oz. of filling and place in the center of the wrapper.
4. Dip your finger into the water and go around the edge of the wrapper, fold over and gently press to seal the empanada.
5. Take your fork and press on the edges to reassure your empanada is sealed.
6. Spray a baking sheet(s) with cooking spray and place the meat pies on it. You may need two baking sheets or, alternatively, you can bake them in two batches.
7. Pop the pan(s) into an oven that has been preheated to 350°F.
8. Bake the empanadas for 25-30 minutes or until the crust is nice and golden.
9. Enjoy with the Cilantro-Jalapeno Crema dipping sauce.

