

BEEF EMPANADAS

PREPARATION : 20 min

COOKING TIME : 15 min

SERVES : 4 to 6

- **Pie crust dough** (*cf. Quiche lorraine*)
- 750 g ground beef steak (or chicken)
- 200 g fresh chorizo sausage, casing removed (*optional*)
- 8 ounce cheese
- 1/4 cup finely chopped red pepper
- 3/4 cup finely chopped onion
- 1 tbsp olive oil
- Garlic, cumin, salt and pepper
- 1 egg



PREPARATION

1. **In a medium-sized pan**, heat the olive oil over high heat. Add the beef (or chicken), chorizo (if used), red pepper, onion, garlic, cumin, salt and pepper. Cook for 5 to 7 minutes, stirring constantly so that the ingredients are well blended. Then set aside and let the filling cool.
2. **Roll out the pie crust dough and cut out rounds**. Put 1 tablespoon of filling on half of the round. Fold the other half of the round over and using a fork, press down on the edge of the dough making sure it is sealed all the way around.
3. **Whisk the egg in a small bowl**. Brush the top of each empanada with the egg wash.
4. **Arrange the empanadas on a non-stick pan and bake until golden brown**, about 15 minutes. Transfer to a serving platter and serve !