



# EMPANADAS

SNACKING AROUND THE WORLD--ARGENTINA

## INGREDIENTS

3 tablespoons olive oil, divided

1½ pounds ground beef (20% fat)

2 onions, chopped

2 red bell peppers, seeded, chopped

Kosher salt, freshly ground pepper

3 tablespoons ground cumin

2 tablespoons sweet paprika

1 tablespoon dried oregano

¼ teaspoon cayenne pepper

1½ cups low-sodium chicken stock or broth

2 teaspoons sugar

½ cup raisins

3 packages (12 each) Puff Pastry Dough for Turnovers/Empanadas  
(preferably Goya)

½ cup pitted green olives (Picholine or Spanish), rinsed well, cut in  
half lengthwise

## STEPS

**Step 1** Heat 2 Tbsp. of oil in a large pot over high. Cook the beef, breaking up with a spoon until browned but not completely cooked through, (about 6–8 minutes). When it is brown, use a slotted spoon and put beef into a bowl.



# CONTINUE EMPANADAS

**Step 2** Reduce heat to medium and cook onion, bell peppers, and remaining 1 Tbsp. oil, stirring, until tender but not browned, 6–8 minutes; season with salt and black pepper. Add cumin, paprika, oregano, and cayenne and cook, stirring, until fragrant, about 1 minute.

**Step 3** Add chicken stock and beef along to pot. Stir in sugar, 4 tsp. salt, and ¼ tsp. black pepper. Bring to a simmer and cook, stirring and scraping up any brown bits, until most of the liquid is evaporated (15–20 minutes); taste and season with salt and black pepper, if needed. Stir in raisins. Transfer to a medium bowl, cover, and chill at least 3 hours.

**Step 4** Preheat oven to 375°. Let dough sit at room temperature 15 minutes. Remove 6 rounds from package, keeping plastic divider underneath, and arrange on a work surface. Place 2 Tbsp. filling in the center of each round. Top with 2 olive halves.

**Step 5** Brush water around half of outer edge of each round. Using plastic divider to help you, fold round over filling and pinch edges to seal. Using a fork, crimp edges. Remove plastic and transfer empanada to a parchment-lined sheet tray, spacing 1" apart. Repeat with remaining rounds (you'll get about 12 empanadas on each tray).



# CONTINUE EMPANADAS

**Step 6** Bake empanadas, rotating tray halfway through, until golden brown and slightly darker around the edges, 25–35 minutes.

The cool thing about empanadas is that the filling can be made 3 days ahead chilled. You can freeze unbaked empanadas for 3 months. Just freeze them on a tray then put them in freezer bags to enjoy later!