

INGREDIENTS

- 1/2 pound ground beef
- 1/4 onion - diced
- 1/2 teaspoon ground cumin
- 1/2 teaspoon chili powder - or chipotle chili powder
- 1/2 teaspoon salt
- 4 ounces diced green chiles
- 4 ounces diced pimento peppers
- 2 tablespoons tomato paste
- 1/2 cup shredded sharp cheddar cheese - or Mexican blend
- 2 refrigerated pie crusts OR 1 pack of frozen empanada shells (12ct)
- 1 egg – whisked

DIRECTIONS:

1. Preheat oven to 400 degrees and line a baking sheet with a nonstick baking mat or parchment paper.
2. Unroll pie crusts on a clean, flat surface. Use a 3-inch round pastry cutter to cut circles from the dough. (If desired, combine scraps, roll out, and cut again.) If using empanada shells, unwrap and place shells separately on a baking sheet.
3. In a skillet over medium-high heat, brown the ground beef.
4. Stir in onions, cumin, chili powder, salt, green chiles, and pimento peppers. Sauté 2-3 minutes.
5. Stir in tomato paste, followed by the cheese. Remove from heat.
6. Spoon about 2 tablespoons of the beef mixture into the center of each pie crust circle.
7. Fold dough over and use a fork to seal the dough all along the curved edge.
8. Arrange in a single layer, not touching, on prepared baking sheet. Brush empanadas with egg wash.
9. Bake for 10 minutes or until golden brown.
10. Allow to cool slightly before serving. Enjoy!