

# Chicken and Cheese Empanadas

Makes 16

We made this for one of our cookbook dinners from the book *How Argentina Cooks*. I tried making the empanada dough using lard and baking them which didn't work out well so I use puff pastry instead.



## Ingredients (cheese, 8):

- 2 eggs
- 2 cups shredded mozzarella
- 1 Tbsp. flour
- 1/8 tsp. salt

## Equipment:

- Electric mixer
- 3" round cutter
- Rolling pin

## Ingredients (chicken, 8):

- 1 1/2 cups cooked chicken meat
- 1/2 cup butter
- 1 medium sweet onion
- 1 green onion
- 2 Tbsp. flour
- 1/2 tsp. chicken bouillon concentrate + 1/2 cup hot water
- 2 tsp. sweet paprika
- 1/2 tsp. ground cumin
- 1/2 tsp. ground pepper
- 2 Tbsp. chopped parsley

## Chicken and Cheese Empanadas

☑	Directions	Time (min)
	Transfer puff pastry from the freezer to the countertop. Preheat oven to 350 degrees	
	Chop 3 cups cooked chicken meat into bit-size chunks	2
	Slice and chop a medium onion (1 cup)	1
	Slice 1 green onion into 1/2" pieces	1
	Mix 1 tsp. bouillon with 1 cup warm water	1
	Chop 2 Tbsp. parsley	2
	Melt butter in a fry pan and then fry the onion until translucent with brown spots	3
	Add the green onion	1
	Sprinkle onions with 2 Tbsp. flour and mix to thicken	1
	Add the chicken bouillon, 2 tsp. paprika, 1/2 tsp. cumin, 1/2 tsp. pepper, and 1/8 tsp. salt	2
	Stir in 2 Tbsp. chopped parsley. Set aside to cool.	1
	Separate 2 eggs	1
	Whisk the yolks and then add 1 Tbsp. flour and 1/8 tsp. salt.	2
	Use a mixer to beat egg whites into stiff peaks	4
	Add 2 cups shredded mozzarella to the yolks and then fold in the whites.	2
	From the sheet of puff pastry, cut 9 rounds from each (18)	3
	Use a rolling pin to flatten each pastry to 6" diameter, place 2 Tbsp. filling and fold (see video, <a href="#">Link</a> )	1
	Repeat for remaining 17	17
	Line pan with parchment paper and transfer empanadas	3
	Bake until golden brown	15
	Total:	1 hr. 4 min

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