

Easy as Pie – Spanish Recipe

Picadillo Empanadas



INGREDIENTS:

1 tablespoon canola oil	1/4 cup dry white wine
8 ounces ground beef	1/2 cup tomato sauce
1 tsp Kosher salt	7 small pimiento-stuffed green olives, sliced
1 tsp black pepper	2 teaspoons capers
1/2 teaspoon cumin	4 bay leaves
1 clove garlic, finely chopped	1 pack puff pastry dough
1 small onion, finely diced	1 egg, beaten
1/2 medium green bell pepper, finely diced	

PROCEDURE:

1. Heat oil in pan. Sauté beef and add salt and pepper. Cook until browned, then transfer to a bowl and set aside.
2. Using the same pan, sauté the garlic, onion, bell peppers and cumin. Cook until everything is soft and fragrant. Add in the beef then add bay leaves and wine.
3. When the liquid is reduced, add in the olives, capers and tomato sauce. Cook for a few minutes then remove from heat. Take out the bay leaves.
4. Roll and flatten the puff pastry squares, then cut the pastry into circles.
5. Assemble the picadillo empanadas. Bake at 218 C for 15-20 minutes then serve