

Empanadas de Carne



INGREDIENTS

- 2 tablespoons **La Fe Pure Vegetable Oil**
- 1 medium yellow onion, chopped
- 1/4 cup thinly sliced green onion
- 2 cloves garlic, minced
- 8 ounces lean ground beef
- 2 tablespoons of **La Fe tomato paste**
- 1 1/2 teaspoons dried oregano leaves
- 1 teaspoon salt
- 1/2 teaspoon chili powder
- 1/2 teaspoon paprika
- 1/2 teaspoon **La Fe ground cumin**
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon **La Fe Black pepper**
- 3/4 cup chopped pimiento- **La Fe stuffed green olives**
- 1/2 cup raisins
- **2 La Fe (14 oz.) packages frozen dough disks* for empanadas (20 disks)**

Tip: Available in the Hispanic section of your grocer's freezer.

DIRECTIONS

STEP ONE

Heat oil in large skillet over medium-low heat, add yellow onion; sauté until very soft, about 10 minutes. Add green onions and garlic; cook 3 minutes. Crumble beef into skillet, cooking over medium-high heat until browned. Stir in tomato paste, oregano, salt, chili powder, paprika, cumin, cinnamon and pepper until well blended. Stir in olives and raisins. Spoon beef mixture into medium bowl; cover and chill until cold, preferably overnight.

STEP TWO

ROLL each pastry disk into a 6-inch circle on lightly floured surface. Brush edges with water. Spoon 2 tablespoons beef mixture onto each circle. Fold dough in half to cover filling. Using tines of fork completely seal edges.

STEP THREE

HEAT 1-inch vegetable oil in large heavy skillet over medium heat. Fry empanadas in hot oil 4 minutes or until golden brown, turning halfway through cooking time. Drain on paper towels. Cool 5 minutes before serving.



