



CELEBRATE THE FLAVOR



# Alcapurria

**SERVINGS** 4    **PREP TIME** 15 mins    **COOK TIME** 10 mins

## INGREDIENTS

- 1 **La Fe Alcapurria Dough**
- 1 leftover picadillo
- 2 cups ground beef or chopped mushrooms
- 1 tsp dried oregano
- 1/4 cup **La Fe Alcaparrado Olives**
- 1 cup cherry tomato
- 2 tbsp tomato paste
- 1/4 cup raisins soaked in 1/4 cup red wine
- 1 tbsp avocado oil
- 1 tsp cumin seeds
- 1 bay leaf
- 1 cup white onion
- 1 cup red bell pepper
- 1 garlic clove
- 1/2 tsp salt
- 1/2 tsp pepper

## DIRECTIONS

1. Chop up the vegetables to start cooking.
2. On medium-low heat, add all the ingredients into a pan. Add mushrooms instead of beef for the vegan option. Mix everything and cover to cook for 10 minutes.
3. Rollout the La Fe Alcapurria Dough and stuff it with the picadillo.
4. They are a few ways to cook the Alcapurria, The traditional way is to fry in on a pan with some oil. Another way is to use an air fryer at 350° F for 10 to 15 minutes. Also, instead of stuff the dough with picadillo, make the dough in a waffle form by using a waffle iron, once done add the picadillo on top. Enjoy!