



RENEWAL
Garden & Compost

CSA:

Onion
Tomatoes
Butternut Squash
Jalepenos

Autumn Empanadas



Omit Sour Cream to make vegan!

SHOPPING LIST:

Garlic
Empanada Wrappers
Limes
Cilantro
Sour Cream

RECIPE:

Step 1: Prepare Ingredients

Preheat oven to 425°F. Small dice squash, onion, tomatoes, and jalapeños. Mince garlic. Pick cilantro leaves from stems and roughly chop. Halve lime.

Step 2: Make Filling

Season squash, onion, & jalapeños with olive oil, S&P. Roast until the squash is soft. Combine with garlic & mix until all ingredients are fully combined into a mashed filling.

Step 3: Assemble & Cook Empanadas

Line a baking sheet & spray with oil. Put 1-2tbs filling into each empanada wrapper. Seal by adding water to the edge and crimp with a fork. Brush with oil & cook 25-30 min until crispy.

Step 4: Make Toppings

Combine tomatoes, cilantro, & a squeeze of lime juice. Season with S&P and stir to combine. Add some lime to the sour cream if desired.

Step 5: Plate and Serve

Top empanadas with salsa and sour cream.



Helpful Tips:

Brush with egg instead of oil before cooking to get a better golden-brown.

Save some raw onion and jalapeño for the salsa if you'd like!

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