



## Beef Empanadas

### Ingredients

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| 3 Tbsp. extra-virgin olive oil, divided   | 1 Tbsp. dried oregano                      |
| 2 lb. ground beef (20% fat)               | ¼ tsp. cayenne pepper                      |
| 1 medium onions, chopped                  | 2 tsp. sugar                               |
| 3 scallions chopped                       | ½ cup raisins                              |
| 2 small red bell peppers, seeded, chopped | 3 packages (12 each) Empanada Pastry Dough |
| 1 can of chopped tomatoes                 | ¼ cup pitted green olives                  |
| Kosher salt, freshly ground pepper        | ¼ cup pitted black olives                  |
| 1 Tbsp. of chopped garlic and parsley mix | 2 large hard-boiled eggs chopped           |
| 3 Tbsp. ground cumin                      |  |
| 2 Tbsp. sweet paprika                     |  |

### Method

Place ground beef in a deep bowl and while stirring pour boiling water over it to cover. Let stand a few minutes, until beef changes color, take beef away from water, drain and let cool.

Heat 2 Tbsp. oil in a large pot over medium heat and cook onion, scallions, bell peppers, stirring, until tender but not browned, 6–8 minutes; season with salt and black pepper. Add tomatoes, garlic and parsley mix, cumin, paprika, oregano, and cayenne and cook, stirring, until fragrant, about 1 minute, take away from fire. Add reserved beef along with any accumulated juices to pot. Stir in sugar, 4 tsp. salt, and ¼ tsp. black pepper; taste and season with salt and black pepper, if needed. Stir in raisins, chopped hardboiled eggs and olives. Transfer to a medium bowl, cover, and chill for at least 3 hours.

Preheat oven to 375°. Let dough sit at room temperature 15 minutes to temper. Remove 6 rounds from package, keeping plastic divider underneath, and arrange on a work surface.

Place 2 Tbsp. filling in the center of each round. Brush water around half of outer edge of each round. Using plastic divider to help you, fold round over filling and pinch edges to seal. Using a fork, crimp edges. Remove plastic and transfer empanada to a parchment-lined sheet tray, spacing 1" apart. Repeat with remaining rounds (you'll get about 12 empanadas on each tray).

Bake empanadas, rotating tray halfway through, until golden brown and slightly darker around the edges, 25–35 minutes.