



Spinach and Cheese Empanadas

Ingredients

3 packages Puff Pastry Dough for Empanadas
2 Tbsp unsalted butter
1/4 cup onion, diced
1/4 cup scallions, diced
4 cups fresh spinach
1 large egg
1/2 cup ricotta cheese

1/4 cup shredded parmesan cheese
1 tsp kosher salt
1/4 tsp black pepper
1 tsp of nutmeg
2 chopped hard-boiled eggs
1 egg yolk, beaten, optional for brushing the pie crust

Method

In a large skillet, sauté butter, onion, and fresh spinach over medium high heat. Stir and cook for several minutes, until spinach cooks down. Set aside.

In a large bowl, combine egg, ricotta cheese, parmesan, salt, pepper, nutmeg and chopped hard-boiled eggs. Stir in spinach mixture until combined.

Using about 1 large tablespoon scoop, fill each pie crust circle with a dollop of filling. Fold in half and pinch edges. Seal by pressing the tines of a fork along the edge. Repeat with all circles.

Place empanadas on a parchment paper lined baking sheet. Brush tops with beat egg yolk for a rich color (optional). Bake for 18-22 minutes in a 425°F oven. Serve with chimichurri sauce and enjoy!