

Sweet Potato and Black Bean Empanadas

with Spiced Apple Chutney

These flavorful vegan empanadas are filled with a sweet potato and black bean mixture and served with a spiced apple chutney, enhanced with Adagio's Spiced Apple Chai tea.

PREP TIME: 30 minutes (plus 1 hour for dough chilling)

COOK TIME: 25 minutes

TOTAL TIME: 1 hour 55 minutes

Empanada Dough:

2 1/2 C all-purpose flour

1/2 t salt

1/2 C unsalted butter, cold and cubed

1 egg

1/3 C cold water

1 T white vinegar

Empanada Filling:

1 C sweet potato, cooked and mashed

1/2 C black beans, rinsed and drained

1/4 C red onion, finely chopped

1/4 C red bell pepper, finely chopped

1 t cumin

1/2 t smoked paprika

1/2 t garlic powder

1/2 t onion powder

1/4 t salt

1/4 t black pepper

Spiced Apple Chutney:

1 C apple, peeled and diced

1/4 C apple cider vinegar

1/4 C brown sugar

1/4 C Spiced Apple Chai tea

(Adagio.com), brewed and cooled

1/2 t cinnamon

1/4 t nutmeg

1/4 t ground cloves

1/4 t salt

PREPARE EMPANADA DOUGH:

In a large bowl, whisk together the flour and salt. Add the cold, cubed butter and use a pastry cutter or your fingers to work the butter into the flour until the mixture resembles coarse crumbs.

In a small bowl, whisk together the egg, cold water, and vinegar. Pour the wet ingredients into the flour mixture and mix until the dough comes together. Turn the dough out onto a lightly floured surface and knead gently until smooth. Wrap the dough in plastic wrap and refrigerate for at least 1 hour.

PREPARE EMPANADA FILLING:

In a large bowl, combine the mashed sweet potato, black beans, red onion, red bell pepper, cumin, smoked paprika, garlic powder, onion powder, salt, and black pepper. Mix well.

ASSEMBLE EMPANADAS:

Preheat your oven to 375°F. Roll out the empanada dough on a lightly floured surface to about 1/8-inch thickness. Cut out circles using a round cutter or a glass. Place a spoonful of the filling in the center of each circle. Fold the dough over and seal the edges with a fork. Place the empanadas on a baking sheet and brush with olive oil.

BAKE EMPANADAS:

Bake for 20-25 minutes, or until golden brown.

PREPARE SPICED APPLE CHUTNEY:

In a medium saucepan, combine the diced apple, apple cider vinegar, brown sugar, brewed Spiced Apple Chai tea, cinnamon, nutmeg, ground cloves, and salt. Bring to a simmer and cook for 15 minutes, or until the apples are soft and the mixture has thickened.