

# CHEW & BREWS EMPANADAS WITH CHIMICHURRI

3-4 servings | 5 min prep + 20 minute  
chilling | 20 min cook

## INGREDIENTS

375g PRE-ROLLED PUFF PASTRY

1/2 Onion - peeled and diced

Garlic clove - finely diced

Pinch Cinnamon and Cumin

Pinch Paprika

250g Beef Mince

1/2 tsp Oregano & Pinch of Dry Chilli Flakes

Pinch of Sugar

2 carrots - diced and boiled

Chew and Brews Chimichurri Dip

## DIRECTIONS

1. Cut out 12 discs from the pastry roll. Not too thick, so give it a roll first to get it to about 4mm depth and chill.
2. Cook the onion and garlic in a bit of olive oil on a high heat for 2/3 mins, careful not to char and then add the Cumin, Cinnamon and Paprika and stir for 30 seconds.
3. Add the mince and some salt and pepper and stir well for 4 minutes until all browned then add the carrot, oregano, chilli and sugar and leave to cool.
4. Spoon a tablespoon of mince mix into the middle of each pastry disc, fold the pastry over and seal the edges with beaten egg using a fork. You are looking for a crescent shape parcel. Place these in the fridge for 20 minutes and turn the oven on to 180.
5. Place the parcels on a baking tray, making a small vent hole in each one and brush with remainder of egg mix and bake until golden - 15/20 minutes.
6. Serve warm or cold with a generous portion of our Chimichurri dip and get yourself chewing!

## SHOPPING LIST

Jar of "Chew & Brews"  
Chimichurri.

250g Beef Mince

One box of Rolled Puff  
Pastry (375g)

Onion

Garlic

Dried herbs - Paprika,  
Cumin, Cinnamon, Oregano  
and Chilli Flakes

Carrots