



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### EMPANADAS

½ pound lean ground beef	2 large garlic cloves, minced
½ teaspoon garlic salt	½ teaspoon ground chili powder
1 tablespoon olive oil	½ teaspoon ground cumin
½ cup finely diced green pepper	1 beef bouillon cube
½ cup finely diced yellow pepper	1 package (14 ounces) refrigerated pie crust
½ cup finely diced onion	1 egg, beaten with 1 tablespoon water
½ cup finely diced tomato	Salsa or hot pepper sauce

1. Heat large skillet over medium-high heat. Crumble ground beef into skillet; add garlic salt and cook stirring occasionally until browned, about 5 to 6 minutes. Drain off any fat; set beef aside.
2. In same skillet, heat olive oil over medium-high heat. Add bell peppers, onion, tomato, garlic, spices, and bouillon; cook stirring occasionally until vegetables are tender, about 10 minutes.
3. Add cooked ground beef; cook stirring occasionally for 8 to 10 minutes. Cool to room temperature.
4. On lightly floured surface, unfold one pie crust. Roll lightly to flatten and remove creases.
5. Using 4-inch round cookie cutter, cut into circles.
6. Place 1 tablespoon filling in center of each circle. Brush edges of circle with egg wash.
7. Fold in half to enclose filling; press edges together with tines of fork to seal. Repeat with remaining dough and filling.
8. Place empanadas on parchment lined baking sheets. Brush tops with remaining egg wash.
9. Bake in 425 degree F oven for 10 minutes or until golden brown.
10. Serve warm with salsa or hot pepper sauce.

Makes 10 – 12 empanadas.

