

Rotisserie Chicken Empanadas



INGREDIENTS

- 1 tablespoon olive oil
- 1 small onion, diced
- 1 bell pepper, diced
- 2 cloves garlic, minced
- 2 tablespoons tomato paste
- 1 teaspoon paprika
- 1/2 teaspoon oregano
- 1/2 teaspoon cumin
- Salt & pepper
- 3/4 cups water
- 2 1/2 cups shredded rotisserie chicken
- 2 cups Monterrey Jack cheese
- 4 prepared pie crusts
- 1 egg, beaten

DIRECTIONS

1. Heat oil in a pan. Cook onion, bell pepper, and garlic until soft.
2. Stir in tomato paste, paprika, oregano, cumin, salt, and pepper, 3/4 c water, and allow to simmer 3-5 minutes. Stir in cooked chicken.
3. Taste and adjust seasonings if necessary.
4. Unroll pie crusts. Use a cookie cutter, glass, or measuring cup to cut 4 circles, then combine scraps and reroll to use all of the dough.
5. Spoon 1/3 cup of filling onto one side of each circle. Sprinkle with cheese. Fold over and press edges with a fork to seal.
6. Place empanadas on a baking sheet. Brush tops with beaten egg.
7. Bake at 375°F for 25-30 minutes, until golden.

WHY THIS WORKS WITH KIDS

Children of any age can help with this one. They'll enjoy rolling and cutting out the dough, stuffing the filling inside and sealing each pocket closed, and dipping the finished product in salsa, sour cream, or guacamole!