

QUICK & EASY OVEN-BAKED EMPANADA RECIPE

Posted by Kathryn Kelly, Oceania Cruises Executive Chef & Director of Culinary Enrichment

Traditionally empanadas are made with flaky pastry dough from scratch, but I think this version is so quick and easy that it will become one of your favorites. You can stuff the empanadas with pork, beef, vegetables, or anything you might want to repurpose that you have on hand. To make this a real time saver, my recipe uses shredded rotisserie chicken. These never last long in my house, so you may want to make a double batch. Pour your favorite glass of wine and enjoy creating a twist on this classic stuffed pastry, loved the world over.



Quick & Easy Oven-Baked Empanada Recipe, Serves 6

List of Ingredients:

1 tablespoon peanut oil
1 tablespoon ground cumin
½ teaspoon smoked paprika
½ small onion, minced
1 clove garlic, minced
2 medium Yukon gold potatoes, peeled
and cut into ¼-inch cubes

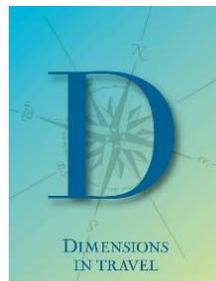
¼ cup plus 1 tablespoon water
1 poblano pepper, grilled and minced
1 rotisserie chicken, shredded
Kosher or sea salt
1 egg yolk, beaten
1 package puff pastry

Directions:

1. Heat the oil in a large sauté pan over high heat. Add the cumin and paprika. Stir constantly for 2 to 3 minutes, until the spices are toasted.
2. Decrease the heat to medium. Add the onions and cook, stirring occasionally, for about 10 minutes, until the onions are soft and translucent.
3. Add the garlic and cook just until the aromas are released, about 30 seconds. Add the potatoes and $\frac{1}{4}$ cup of the water. Cover and cook for about 10 to 15 minutes, until the potatoes are soft but not mushy.
4. With a fork or a potato masher, mash the potato mixture to a chunky consistency. Add the poblano pepper and the chicken and mix gently. Season to taste with salt.
5. Preheat the oven to 350°F. On a work surface, roll out the pastry dough. Using pastry cutters, cut the dough into 4- to 6-inch rounds.
6. Place 2 tablespoons of the meat mixture in center of each round. Fold the rounds over to make half-circle shapes. Crimp the edges closed with a fork and place on a baking sheet.
7. In a small bowl, whisk together the egg yolk and the remaining 1 tablespoon of water. Brush the top of the empanadas with the egg wash.
8. Bake for about 15 minutes, or until golden brown. Serve immediately.

About Chef Kathryn Kelly

Since joining Oceania Cruises in 2011, Chef Kathryn Kelly's passion for adult learning has been the driving force behind The Culinary Center. While overseeing a faculty of dedicated Chef Instructors, she is the chief architect of more than 100 unique culinary classes as well as Oceania Cruises' popular Culinary Discovery Tours™, which are immersive chef-led excursions offered in more than 40 destinations worldwide.



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