

Potato Ball

POTATO BALL®



- 1** Preheat oven to 350°F. While oven is preheating, place provided parchment paper on the baking sheet. Next, place the Potato Balls® on the parchment paper and make sure they have at least 1/2" of space between each piece to bake evenly.
- 2** Place the baking sheet in the middle of the oven. Bake the Potato Balls® for 20-30 mins. in a conventional oven, 15-25 mins in a convection oven, or until golden brown.
- 3** When the Potato Balls® reach a golden brown, remove them from the oven. Let them cool down completely before you enjoy them, which takes about 15 minutes, since the filling takes longer to cool.

*Because all ovens vary, check the Potato Balls® 5 mins. before the recommended baking time.

Chicken Empanada

CHICKEN EMPANADA



- 1** Preheat oven to 400° F. While oven is preheating, place provided parchment paper on the baking sheet. Next, place the Chicken Empanadas on the parchment paper and make sure they have at least 1/2 "of space between each piece to bake evenly.
- 2** Place the baking sheet in the middle of the oven. Bake the Chicken Empanadas for 20-30 mins. in a conventional oven, 15-20 mins in a convection oven, or until golden brown.
- 3** When the Chicken Empanadas reach a golden brown, remove them from the oven. Let them cool down completely before you enjoy them, which takes about 15 minutes, since the filling takes longer to cool.

*Because all ovens vary, check the Chicken Empanadas 5 mins. before the recommended baking time.

Meat Pie

MEAT PIE (PASTEL DE CARNE)



- 1** Preheat oven to 400° F. While oven is preheating, stack two baking sheets, one on top of the other. Place provided parchment paper on the top baking sheet, then place pastries on parchment paper and make sure pastries have at least 1/2" of space between each piece to bake evenly.
- 2** Place the two baking sheets in the middle of the oven. Bake pastries 20-30 mins. in a conventional oven, 15-20 mins. for convection, or until golden brown*. While they bake, prepare simple syrup by placing 1/4 cup of water and 1/4 cup of sugar in a saucepan and stir to combine over medium to high heat. Once the sugar has dissolved, and the mixture has come to a boil, remove from heat.
- 3** When pastries are done, remove from oven and brush them with simple syrup while they are still hot. Let the pastries cool down completely before you enjoy them, which takes about 15 minutes, since the filling takes longer to cool.

*Because all ovens vary, check the pastries 5 mins. before the recommended baking time.