

Argentine Empanadas

Bake *empanadas* – a Latin American pastry turnover filled with meat.



Yield: 8 empanadas

Ingredients:



1 Tbsp olive oil



1 clove garlic,
minced



1 Tbsp tomato paste



1 ½ tsp cumin



¾ tsp paprika



1 tsp oregano



½ cup raisins



½ lb ground beef



¼ cup water



¾ tsp
kosher salt



8 empanada
dough discs

Empanada Dough

Choose one of the options below:

- **Store-bought:** Find frozen empanada discs at some grocery stores or at a Latin American market, then defrost overnight in the fridge.
- **Homemade:** Prepare your own empanada dough at RaddishKids.com/EmpanadaDough.

Steps:

Before you begin: Preheat oven to 400°F. Line baking sheet with parchment paper.

1



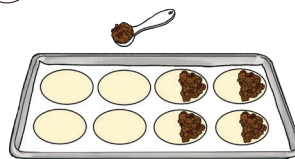
Prepare filling. Heat oil in skillet over medium-high heat. Add garlic, tomato paste, cumin, paprika, oregano, and raisins. Cook 1 min.

2



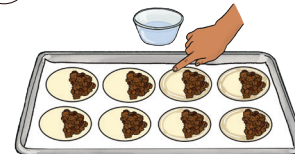
Add ground beef, water, and salt. Cook until beef browns, stirring to break into small pieces, about 4-6 min. Cool filling 5 min.

3



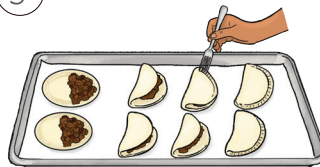
Set empanada dough discs on baking sheet. Add 2 heaping Tbsp filling to half of each disc.

4



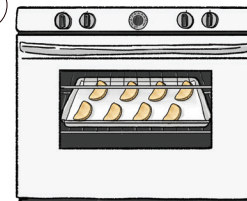
Dip your finger in water and moisten outer edges of each empanada disc.

5



Fold dough over filling. Seal by pressing edges with a fork.

6



Bake 15-17 minutes, until browned. TASTE & SHARE!