

Easy Empanadas



BBQ Empanadas

Ingredients

- 1 refrigerated pie crust
- 1 lb ground turkey or beef
- 1/2 cup BBQ sauce (more if preferred)

Directions

1. Preheat oven to 400 degrees F. Cook ground meat until brown. Remove from heat and mix with bbq sauce in medium size bowl and set aside.
2. Line 2 baking sheets with parchment paper, set aside. Unroll pie dough, 1 at a time. Use a 4-inch round cutter, dusted with flour and cut out as many rounds as possible (about 10 to 12) of the pie dough. Repeat with second pie dough.
3. Beat the egg lightly in a small bowl, set aside. To assemble empanadas, fill the center of each round with 1 tablespoon of the meat mixture. Brush half of the perimeter of each dough round with the egg wash. Fold over 1 side of the round to make a half circle. Crimp the edges of each empanada with tines of a fork.
4. Place empanadas on prepared baking sheets. Brush each top lightly with egg wash. Bake in preheated oven for 10 minutes or until golden brown.

Taco Empanadas

Ingredients

- 1 refrigerated pie crust
- 1 lb ground turkey or beef
- 1 package Taco Seasoning Mix
- 1 cup Shredded Cheese

Directions

Prepare taco meat as directed on taco seasoning packet. Remove from heat and mix with shredded cheese in a medium size bowl. Follow remaining steps above.