Pumpkin and Butternut Squash Empanadas

Prep Time: 30 Minutes

Cooking Time: 3 Minutes

Serves 2

Ingredients:

20 each 6" Pressed Mazina™ Tortillas (08042)

1/2 cup Pumpkin Puree

4 cups Butternut Squash , roasted and chopped into ½" cubes

3/4 cup Parmesan Cheese , shredded

2 Tbsp. Whole Butter

2 cups Sweet Onions , chopped

2 tsp. Fresh Garlic , minced

1/4 tsp. Nutmeg

1/4 tsp. Cayenne Pepper Sauce

1/4 tsp. Kosher Salt

1/4 cup Light Brown Sugar

2 Tbsp. Honey

1 tsp. Orange Zest

10 oz. vol. Chopped Pecans , toasted

10 oz. vol. Sage Beurre Blanc , see related recipe

Directions:

1. Heat medium size sauté pan over medium heat. Add 1 Tbsp. of butter and add onions and garlic. Cook onions until they soften and begin to caramelize. Remove from heat and cool.

2. Fold pumpkin, squash, cheese, onions, garlic, seasonings, sugar, honey and zest together in mixing bowl until combined.

3. Steam tortillas one at a time and place on worksurface. Tortillas should feel a little gummy. This helps them adhere.

4. Scoop 1 ¼ oz. of squash filling and place on front half of mazina tortilla.

5. Fold over and seal tortilla closed. Make sure to remove all air pockets and press edges of empanadas down with fork.

6. Place on parchment lined sheet pan and cover refrigerated until ready for use.

7. When ready to serve, place in 325F fryer until golden brown and center is hot.

8. Remove from fryer and drain.

Sage Buerre Blanc

Serves 1

Ingredients:

1 Tbsp. Fresh Shallots , minced

2 Tbsp. Celery , minced

4 oz. vol. White wine

1 1/2 Tbsp. Fresh Sage , chopped

1 stick Whole Butter , cut into cubes

Sea Salt to taste

Directions:

1. Heat small saucepot over medium heat. Add celery and shallots. Add white wine and reduce until most of liquid is evaporated.

2. Reduce heat to low, and gradually add in butter cubes, whisking constantly. When butter is almost melted, add in more cubes.

3. Hold sauce warm, not hot for service.