



Recipes

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Mini Chorizo Hash Empanadas

Prep Time: 20 Minutes

Cooking Time: 5 Minutes

Serves 6

Ingredients:

12 each 6" Pressed Mazina™ Tortillas (08042)
Egg Wash , to brush
1/2 lbs. Chorizo , cooked and crumbled
10 each Whole Eggs , scrambled (prepared)
2 cups Hash Browns with onions , prepared
2 cups *Manchego Cheese , shaved
24 oz. vol. Queso (prepared)
24 oz. vol. Salsa (prepared)

Directions:

1. Fold chorizo, scrambled eggs, hashbrowns and cheese together in a mixing bowl.
2. Heat tortillas. Place on cutting board and cut in half. Spread egg wash on edges of each half moon.
3. Place 1 oz. of filling in the center of each half moon. Fold over to close and seal edges together, pressing out any air pockets between tortillas and filling. Secure all edges by pressing down with a fork.
4. Stage mini empanadas on parchment lined sheet pans.
5. Place in 350 fryer for approximately 1-2 minutes or until golden brown and center is hot.
6. Remove from fryer and drain.
7. Serve with queso and salsa dipping sauces.
8. *Note: If manchego cheese is not available, substitute with shredded pepperjack, cheddar or Mexican cheese blend.