



Recipes

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Peruvian Empanada

Prep Time: 15 Minutes

Cooking Time: 30 Minutes

Serves 18

Ingredients:

18 each 6" Heat Pressed Flour Tortillas (10400)
2 Tbsp. Vegetable Oil
3 each White Onions , diced
2 each Garlic Cloves , minced
1 lb. Ground Beef
2 Tbsp. Cumin , ground
1 tsp. Chile Powder
1 Tbsp. Smoked Paprika
1/2 Tbsp. Black Pepper
1 cube Beef Bouillon
1/4 cup Water , hot
1 Tbsp. Aji Amarillo Paste
2 Tbsp. Flour
1/2 cup Raisins
1/2 cup Olives , chopped
3/4 cup Eggs , hard boiled , chopped
Egg Wash , as needed
Milk , as needed
Sugar , as needed
18 each Limes Wedges

Directions:

1. Pre-heat oven to 350°F.
2. In a large sauté pan over medium-low heat, add oil and onions. Heat until softened. Add garlic. Cook an additional 2-3 minutes. Add ground beef, increase heat to medium, allow to brown for 2-3 minutes, and add the cumin, chile powder, paprika, salt and pepper. Allow to cook until ground beef is done.
3. Dissolve beef bouillon in hot water, add Aji Amarillo paste. Mix well to combine. Add to pan, add flour, and mix well. Add raisins and olives and cook 5-10 minutes. Reserve warm.
4. To Bake: on each tortilla, scoop 2.0 oz. of filling into center. Top with 1 tbsp. chopped egg. Brush egg wash around edges, and fold over to form an empanada. Brush the tops with milk and sprinkle with sugar. Bake in the oven for 15-20 minutes, or until golden brown on the outside and hot on the inside.