



Recipes

MISSIONFOODSERVICE.COM



Chicken & Sausage Empanadas

Serves 18

Ingredients:

- 18 Mission® 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)
- 2 lbs. Bone-In Chicken Pieces (Legs, Thighs)
- 2 tsp. Salt
- 1/2 tsp. Black Pepper
- 1 Tbsp. + 1 tsp. Olive Oil
- 3 cups Chopped Onions
- 1 cup Peeled and Diced White Potatoes
- 1/2 cup Chopped Tomato
- 2 Bay Leaves
- 2 Tbsp. Minced Garlic
- 3/4 tsp. Spanish Smoked Paprika (Pimentón de la Vera)
- 1/2 cup Spanish Chorizo or Portuguese Linguica Sausage (Do not use Mexican Chorizo)
- 1/3 cup Sliced Green Olive
- 1/3 cup Golden Raisins
- 1 cup Dry White Wine
- Salt and Pepper to taste
- 1 large Egg , beaten

Directions:

1. Pat chicken dry and season with salt and pepper. Heat half of the oil in a Dutch oven over medium high heat. Place chicken in hot oil to brown on all sides for about 10 minutes, remove chicken and set aside.
2. Lower heat to medium. Sauté onion, potatoes, tomatoes, bay leaves, garlic and paprika for five minutes or until onions are softened. Add chorizo and cook until just firm, about two minutes. Add olives, raisins and wine and bring to a boil. Boil until wine has cooked off, stirring frequently to scrape up any brown bits at bottom of pan.
3. Remove skin and bones from chicken and roughly chop. Add to the chorizo mixture along with accumulated juices. Reduce heat to low and simmer covered for 30 minutes or until chicken is very tender. Season with salt and pepper to taste.
4. To make the empanadas, brush the tortillas with water to moisten, especially around the edges. Let stand for five minutes. Place tortilla single layer on a work surface. Place 1/3 cup filling on one half of the tortilla. Fold over and press the edges of the tortilla firmly with tines of a fork. Brush exterior with beaten egg. Place in oven heated to 375° F. Bake for 15 minutes or until golden.