

# Meat Empanadas

Tupperware®

## Makes 12 Ingredients

- 15 oz. package of refrigerated piecrust (or packaged empanada dough)
- ½ lb. lean ground beef
- ½ tsp. olive oil
- 1 small onion, chopped
- 1 garlic clove, chopped
- 2 tsp. Simple Indulgence™ Southwest Chipotle Seasoning Blend
- salt and pepper to taste
- 1 cup shredded Mexican style cheese
- 1 egg, beaten

Place olive oil in Chef Series 9 ½" Nonstick Fry Pan and heat over medium heat. Add onion, garlic and sauté until onion is translucent and soft. Add ground beef and cook until no longer pink. Add Southwest Chipotle Seasoning Blend, salt and pepper, reduce heat and simmer 5-10 minutes. Drain well to remove any grease or liquid. Preheat oven to 375°F. If using packaged pie pastry, roll each crust to a 12" circle on Simply Perfect™ Pastry Sheet. With bottom side of Dumpling Maker, cut rounds of pastry. Re-roll dough as needed, making 12 circles total. Place cut round on dumpling maker, moisten edges with beaten egg or water. Place tbsp. of meat filling in center of Dumpling Maker, top with a tablespoon of cheese, close, pressing tightly to seal. Open and remove the sealed empanada and place on baking sheet lined with the Silicone Wonder™ Mat. Brush tops of empanadas with beaten egg. Bake 12-15 minutes or until golden brown.

Note: Refrigerated piecrust or packaged frozen empanada dough may also be used. If packaged empanada dough is used, defrost dough and place rounds on Dumpling Maker. Fill, seal and bake as above.

# Cranberry Pomegranate Apple Empanadas

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## Makes 12 Ingredients

- 15 oz. package of refrigerated piecrust (or packaged empanada dough)
- 4 apples peeled and cored (or 21 oz. can of sliced apples, drained)
- ½ cup dried cranberries
- 2 tsp. Simple Indulgence™ Cranberry-Pomegranate Dessert Blend
- ½ cup sugar
- 1 egg, beaten
- ½ cup confectioner's sugar (optional)

Place apples in Quick Chef with blade attachment, process until coarsely chopped. Remove blade and stir in cranberries, Cranberry-Pomegranate Dessert Blend and sugar. Drain any excess liquid. Preheat oven to 375°F. Roll dough to a 12" circle on the Simply Perfect™ Pastry Sheet. Using the bottom side of the Dumpling Maker; cut 4 rounds of pastry. Re-roll dough as needed. Place a cut round of pastry on the Dumpling Maker; moisten edges with beaten egg or water. Place heaping tablespoon of filling in center of Dumpling Maker and close, pressing tightly to seal. Open and remove the sealed empanada and place on baking sheet lined with the Silicone Wonder™ Mat. Brush tops of empanadas with beaten egg. Bake 12-15 minutes or until golden brown. Dust with confectioner's sugar before serving if desired.

Note: Refrigerated piecrust or packaged frozen empanada dough may also be used. If packaged empanada dough is used, defrost dough, and place rounds on Dumpling Maker. Fill, seal and bake as above.

# Apple Cinnamon Empanadas

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## Makes 12 Ingredients

- 4 apples peeled and cored (or 21 oz. can of sliced apples, drained)
- 1 lemon (use juice and zest)
- 1 tbsp. cornstarch
- 1 tsp. Simple Indulgence™ Cinnamon & Vanilla Seasoning Blend
- ¼ cup sugar
- ¼ cup brown sugar
- 1 tbsp. butter
- ¼ cup raisins
- 15 oz. package of refrigerated piecrust (or packaged empanada dough)
- 1 egg, beaten

Place apples in Quick Chef with blade attachment. Add remaining ingredients, cover and process until coarsely chopped. Melt butter over medium heat in Chef Series™ 9 ½" Nonstick Fry Pan. Add apples and stir to coat. Lower heat and cook apple mixture 5 minutes until soft. Add raisins and cook until mixture has thickened. Remove from heat and allow to cool slightly. Preheat oven to 375°F. Roll dough to a 12" circle on the Simply Perfect™ Pastry Sheet. Using the bottom side of the Dumpling Maker, cut 4 rounds of pastry. Re-roll dough as needed. Place a cut round of pastry on the Dumpling Maker; moisten edges with beaten egg or water. Place heaping tbsp. of filling in center of Dumpling Maker and close, pressing tightly to seal. Open and remove the sealed empanada and place on baking sheet lined with the Silicone Wonder™ Mat. Brush tops of empanadas with beaten egg. Bake 12-15 minutes or until golden brown.

Note: Refrigerated piecrusts or packaged frozen empanada dough may also be used. If using packaged empanada dough, defrost dough, and place rounds on Dumpling Maker. Fill, seal and bake as above.

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