

Egg, Veggie and Cheese Empanadas

Celebrate Cinco de Mayo and Mother's Day with these flaky and delicious empanadas. Perfect for brunch, lunch or a light dinner with a tossed salad.

This is a great project for families to make. The dough can be made ahead of time and stored, in the refrigerator, for up to 3 days. Empanadas can be made and frozen, before cooking, for up to 3 months.

For the filling

Extra virgin olive oil

2 red peppers, sliced thinly

Sea salt

Freshly cracked black pepper

1 large red onion, sliced thinly

8 ounces mushrooms, sliced thinly

6 cloves garlic, minced

2 tablespoons tomato paste

¼ cup water

6 hard boiled eggs, peeled and sliced

2 cups favorite shredded cheese (cheddar, parm, feta, whatever!)

1. Heat a large sauté pan, lightly coated with evoo, over medium-high heat. Saute peppers, onion and mushrooms, in batches, until lightly caramelized, being sure to season each batch with salt and pepper.
2. Add garlic to last batch and sauté for a few minutes until fragrant and slightly softened. Add all vegetables back to the pan and add tomato paste and stir to coat. Saute to toast tomato paste and then add water. Stir to combine until thick. Set aside to cool.
3. Once cooled stir in cheese and sliced eggs.

For the dough

1 cup water

4 ounces unsalted butter, cut into cubes

1 tablespoon sea salt

3 ¼ cups flour + more for dusting

Line 2 sheet pans with parchment

1. In a small saucepan, bring water, butter and salt to a simmer. When butter is melted, pour mixture into a large bowl and let cool to room temperature.
2. Add flour and stir until dough comes together. On a lightly floured work surface, gently knead dough until almost smooth but still slightly tacky with some streaks of butter. Divide the dough into two pieces, wrap them in plastic and refrigerate until firm, at least 1 hour or overnight.
3. Preheat the oven to 400F. Work with 1 piece of dough at a time: On a generously floured work surface, roll out dough 1/8 inch thick. Using a 5-inch round plate as a guide, cut out 8 rounds of dough. Moisten the edge of the dough rounds with water. Mound 1 1/2 packed tablespoons of filling on one half of each round and fold the dough over to form half-moons; press the edges to seal. Pinch the edges at intervals to make pleats or crimp with the tines of a fork. Repeat with the remaining piece of dough to form 8 more empanadas.
4. Place empanadas on the baking sheets and bake in the upper and lower thirds of the oven for 35 minutes, rotate pans once halfway through, until browned. Serve the empanadas warm or at room temperature.

Serve empanadas with guacamole, salsa and tossed salad.