



## Chicken Empanadas

Yields 12-15 Empanadas

Great Dish For Your Party

### Ingredients

- 3 cups cooked and finely chopped chicken
- 1 (8-ounce) package shredded Colby and Monterey Jack cheese blend
- 4 ounces softened cream cheese
- 1/4 cup chopped red bell pepper
- 1 jalapeno, seeded and chopped
- 1 tablespoon ground cumin
- 1 1/2 teaspoons salt
- 1/2 teaspoon pepper
- 1 (15-ounce) package refrigerated pie crusts

Water

**Preheat oven to 400 degrees F.**

### Preparation

Lightly grease a baking sheet or use parchment paper

In a large bowl, combine the chicken and next 7 ingredients - thoroughly mix together.

Unroll 1 piecrust onto a lightly floured surface. Roll into a 15-inch circle.

Cut out rounds, using a **3-inch cookie cutter**. Re-roll dough as needed.

Repeat above procedure with remaining pie crusts, making **12** to **15** circles total.

Arrange 1 pie crust round on a clean, flat surface. Lightly brush edges of crust with water.

Place 1 heaping **teaspoon** of chicken mixture in the center of the round.

Fold the dough over the filling, pressing the edges with a fork to seal.

Repeat with the remaining pie crust rounds and chicken mixture.

Up to this point, the recipe can be made ahead and frozen for up to 1 month

Arrange empanadas on the prepared baking sheet.

**Bake for 15 minutes or until golden brown.**

**Note:** Using fresh ground chicken speeds up your preparation time!

Refrigerate any left over mixture. Use in a tossed salad or as a topping for tortilla chips.