



# HAYES & HAYES

O U T F I T T E R S

## ***EMPANADAS***

### INGREDIENTS:

- ★ Ground beef (2 lbs)
- ★ Cumin (1 tbsp)
- ★ Chilli powder (1 tbsp)
- ★ Black pepper (1 tbsp)
- ★ Onion (1 lb)
- ★ Paprika (1 tbsp)
- ★ Salt (1 tbsp)
- ★ Red Pepper (7oz)
- ★ Eggs (4 units hard boiled)
- ★ Green olives (3,5 oz)
- ★ Sunflower oil (1/2 cup)
- ★ Empanada dough (24 units)

### DIRECTIONS:

1. Saute the onions and red pepper with oil, salt and pepper. add the ground beef, cook in a pan for 15 minutes.
2. Add the paprika, cumin, chilli pepper, the olives and the eggs (chopped)
3. Let it cool, fill the dough empanadas and cook in the oven at low temperature for 30 minutes.

**Chef: Enzo Brizuela**