



Empanadas FareShare Style

Serves: 4 | Prep: 1 hour | Cook: 30 mins

Ingredients

- 400g potato, diced
- 1 tablespoon olive oil
- 500g beef mince
- 1 onion, finely chopped
- 1 red capsicum, diced
- 4 garlic cloves, crushed
- 1 1/2 teaspoons cumin
- 1 1/2 teaspoons smoked paprika
- Sprinkle of chilli flakes
- Salt and pepper
- 3/4 cup of veg or beef stock
- 2 tablespoons tomato paste
- 2 hard boiled eggs, chopped
- 1/2 cup sultanas
- 1/2 pitted green olives, chopped
- 3/4 cup frozen peas
- Shortcrust pastry
- Glaze - 1 egg yolk and a dash of water

Method

- Steam potato until tender
- In a large fry pan cook onion and garlic for 3-4 minutes
- Add capsicum and cook for 3 minutes
- Add mince and cook until browned, while separating
- Stir in paprika, cumin and chilli and cook for 2-3 minutes
- Add stock, tomato paste, potato and sultanas
- Cook on low for ten minutes to thicken
- Add eggs, olives and sultanas and season to taste
- Leave to cool
- Cut pastry into 12cm squares
- Place 2-3 tablespoons of mixture on each square
- Brush edges with glaze
- Fold to make a triangle and pleat edges
- Glaze with egg mix
- Bake in oven at 170 degrees for 30 minutes