



# Crab & Goat Cheese Empanada

NIBBLEDISH CONTRIBUTOR

## Ingredients

### Ingredients Filling:

1 Tbsp. Olive oil 1 Tbsp. Spanish onion, chopped 3 cloves garlic, minced 1 Tbsp. Jalapeño, minced ¼ C Red Pepper (chopped) 8 oz. Picked lump crabmeat 1 – 4 oz. Chavrie® Goat Cheese Log 1 tsp. Chopped cilantro 1 Tbsp. Italian parsley (chopped) 7 oz. Corn (drained) 1 tsp. Cumin Salt and freshly ground black pepper to taste  
Empanada dough :  
2 bx. Frozen Pie dough (thawed)

## Instructions

Instructions Filling: In a sauté pan on medium, heat olive oil and sauté onion, garlic, jalapeño, and red pepper. Set aside to chill

In a large mixing bowl, combine the remaining ingredients. Season, to taste, with salt and pepper.

Mix sautéed vegetables with the crabmeat mixture and place in the refrigerator

Lay thawed pie dough on a lightly floured flat surface cut 3 inch circle

To assemble, spoon about 1/2 to 3/4 Tbsp. of the filling in the center of each empanada dough rounds.

Fold over to form a half-moon pie shape and crimp the edges to seal.

Place finished empanadas in the refrigerator on sheet tray.

Brown in 3 inches of hot vegetable oil until golden or for a healthier dish... Bake in a 400 degree oven until golden brown!