



Chicken Empanadas

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 tablespoon olive oil
- 1/2 cup chopped onions
- Salt
- Crushed red pepper
- 1/2 pound skinless chicken breast, finely chopped
- 1 teaspoon chopped garlic
- 1/4 cup sliced green onions
- 1/4 cup chopped black olives
- 1/2 cup chopped green pimento stuffed olives
- 3 tablespoons seedless raisins, soaked in warm water for 10 minutes and drained
- 2 hard boiled eggs, finely chopped
- Empanada dough, recipe follows

Instructions

In a large saute pan, over medium heat, add the oil. When the oil is hot, add the onions. Season with salt and crushed red pepper. Saute for 2 minutes. Add the chicken. Saute for 2 to 3 minutes. Remove from the heat and turn into a mixing bowl. Add the garlic, green onions, olives, raisins and eggs. Season with salt. Mix well. On a floured surface, roll the dough out to a circle, 1/8-inch thick. Using a 4-inch round cutter, cut the dough into individual circles. Press the remaining dough together and repeat the above process. Preheat the fryer. Place about 1 tablespoon of the filling in the center of each circle. Lightly wet the edges of the dough with water. Fold the dough over, forming a half-moon, using your fingers, seal the edges completely and crimp the sides of the dough. Place the finished empanadas on a parchment lined baking sheet. Fry in batches until golden brown, about 2 to 3 minutes. Remove and drain on paper towels.

Season with salt. Serve warm on a large platter. Garnish with parsley. Yield: about 1
1/2 dozen empanadas