



CHICKEN AND CHORIZO EMPANADAS

INGREDIENTS

- 1 tbsp Country Range Olive Oil
- 25 g Country Range Sliced Green Jalapeño Peppers
- 5 g Country Range Chicken Bouillon
- 150 g Country Range Mozzarella and Cheddar Cheese
- 1 Country Range Puff Pastry Block
- 0.5 tsp Country Range Ground Cumin
- 0.25 tsp Country Range Chili Powder
- 200 ml Water
- 4 Cloves Garlic
- 150 g Chorizo Sausage (Diced)
- 2 Chicken Breast Fillets
- 1 Boiled Egg
- 1 Egg
- 25 ml Milk
- Pinch Salt
- Pinch Pepper

METHOD

1. Add the chicken breasts to an oiled baking tray and coat with fajita seasoning
2. Bake in a pre-heated oven (180°C) until cooked through
3. Leave to cool before shredding with a fork
4. Heat the Olive oil in a frying pan and add the onion and jalapeno peppers
5. Fry until softened and add the garlic and chorizo
6. Add the cumin, chilli powder and season to taste

7. Create a stock out of the bouillon and water
8. Pour in the stock and cook down on a low heat until the liquid is absorbed
9. Remove from heat and fold in the shredded chicken, cheese and egg and allow to cool
10. Flour a work surface and roll out the puff pastry until it's about 5mm thick
11. Cut rounds of approx. 4-5"
12. Take a spoon of the chicken mix and place in centre of each round leaving the edge clear
13. Egg wash the edge of the dough
14. Fold the dough over to create a half moon shape
15. Press the edges together using the end of a fork to crimp the edges
16. Repeat until all the mix is used
17. Brush the top of each empanada with the egg wash
18. Bake in a pre-heated oven (180°c) for 15-20 minutes or deep fry for 6-8 minutes or until golden