



Cheesy Chicken Empanadas

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- 3 cups cooked chicken, chopped
- 1 (8 oz.) package shredded Cheddar cheese (you could use any type you like)
- 4 ounces softened cream cheese
- 1 Tbsp. Cumin
- 1 tsp. Garlic salt
- 1/2 tsp. pepper
- 1 (15 oz.) Package refrigerated pie crusts
- 1 egg & water

Preheat oven to 400 degrees F.

Line a Baking Sheet with parchment paper.

In a large bowl combine the chicken, cheeses, and spices.

Unroll 1 piecrust onto a lightly floured surface. Use a rolling pin to roll it into a 15 inch circle..Or close to.

Cut into rounds, using a 3 inch cookie cutter or bowl. Re-roll dough as needed. Repeat with the remaining pie crust. Making as many circles as possible.

In a small bowl whisk together egg and 1-2 TBSP water. Arrange 1 dough circle on a clean flat surface. Lightly brush the edges with the egg wash.

Place 1 heaping TSP of chicken in the center of the round. Fold the dough over the filling, pressing the edges with a fork to seal. Place on baking sheet.

Repeat with the remaining circles and chicken mixture.

Freezer TIP: At this point you can freeze these and keep them for up to 1 month. Just place the baking sheet in the freezer until frozen solid. Then place in a freezer bag or container until needed. Label them clearly with baking instructions.

Lightly Brush the tops of the empanadas with the egg wash.

Bake in oven at 400 degrees F for 15 Minutes or until golden brown.

Serve with rice or by themselves...YUM!