



CHEESY EMPANADAS



PREP TIME

30 minutes



RECIPE INFO

Makes 12

INGREDIENTS

12 empanada dough disks
6 oz. provolone cheese (shredded)
6 oz. queso fresco (crumbled)
2 green onions (finely chopped)
½ tsp. salt
2-3 cups oil (for frying)

DIRECTIONS

Mix cheese, onions and salt together. Place 1 oz. of cheese mixture into the center of each empanada dough disk. Fold dough over, making a half circle, enclosing the cheese inside the dough. Roll edges of dough over crimping with a fork to seal cheese in the middle. Fry empanadas in oil heated to 350 degrees F, flipping once to brown both sides. Let cool on a paper towel before enjoying. For a lower fat version, brush empanadas with an egg wash and bake them in the oven at 400 degrees F for 20 minutes.