

## Carne Adovada Empanadas

<http://userealbutter.com/2015/12/28/carne-advada-empanadas-recipe/>

### empanada dough

1 cup water  
3/4 cup lard or butter  
2 3/4 cups all-purpose flour  
2 tsps salt  
pinch paprika

### filling

1 tbsp vegetable oil  
1 onion, diced  
1/4 tsp salt  
2 cups (12 oz.) [carne advada](http://userealbutter.com/2007/10/28/carne-advada-recipe/) (<http://userealbutter.com/2007/10/28/carne-advada-recipe/>),  
packed  
1 cup roasted green chiles, peeled, seeded, and diced  
1 cup cheddar cheese, shredded

**Make the dough:** Heat the water and lard (or butter) together in a small saucepan over medium high heat until the butter is melted. In a medium bowl, mix the flour and salt together. Make a well in the center of the flour and sprinkle the paprika in the well. Add a little of the hot water mixture to the well and mix it into the flour with your fingers. Add more water mixture and continue to mix together until you have a cohesive, oily dough. Wrap the dough in plastic wrap and refrigerate for 2 hours.

**Make the filling:** Heat the vegetable oil in a medium or large sauté pan over medium high heat. When the oil is hot, add the onions and stir around. Sprinkle salt over the onions and continue to sauté until the onions are translucent, about 3-4 minutes. Remove from heat. In a large bowl, mix the onions, carne advada, green chiles, and cheddar together.

**Assemble the empanadas:** Preheat oven to 400°F. Divvy the dough up into 16 equal size pieces and roll them into balls (about golf ball size). On a lightly floured surface, roll a dough ball out to about a 6-inch diameter circle (slightly smaller if you divvied your dough into 24 pieces). Place 3-4 tablespoons of filling in the center of half of the dough. Fold the dough over to form a semi-circle, and press the edges together to seal in the filling (but try to push any air pockets out, if possible). Crimp the edges together with the tines of a fork or by rope pinching. To rope pinch, start with one corner of the edge and fold the little triangular tip in toward the center, pressing the end back onto the dough so they stick together. Take the next corner that was started by the last fold, and repeat all around the edge until you get to the end and fold that corner back toward the center. Place the empanadas on a parchment-lined rimmed baking sheet. Bake 15-20 minutes until the pastry is golden in color. Remove from oven and let cool a few minutes. Serve hot or warm. Makes 16 medium or 24 small empanadas.