

Classic Beef Empanadas

Oscar · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

1 hr 30 mins

Description

This authentic empanada recipe is for Argentinian beef empanadas filled with a savory and delicious mixture of ground beef hardcooked eggs green olives and potatoes These classic empanadas are ubiquitous all over Argentina

Ingredients

- - 2 medium potatoes - 1 tablespoon butter - 2 onion
- chopped - 3 green onions
- chopped - 1 red bell pepper
- chopped - 1 pound lean ground beef - 1 teaspoon paprika - ½ teaspoon cayenne pepper - salt to taste - ¾ cup green olives
- pitted and chopped - 2 hard-cooked eggs - 1 tablespoon olive oil - 24 empanada pastry rounds - 1 egg
- lightly beaten

Instructions

1. Place potatoes in a large pot and cover with water; bring to a boil. Reduce heat to medium-low and simmer until barely tender
2. about 8 minutes. Drain. Once cool enough to handle
3. peel and cut into cubes. Set aside. Meanwhile
4. melt butter in a large skillet and cook onion and green onions until softened
5. about 5 minutes. Add bell pepper and cook for 3 minutes. Add ground beef; cook and stir until beef is browned
6. about 5 minutes. Season with paprika
7. cayenne pepper
8. and salt. Remove beef mixture from heat; add potatoes and olives. Stir in chopped hard-cooked eggs; set filling aside to cool
9. about 20 minutes. Preheat the oven to 425 degrees F (220 degrees C). Line 2 baking sheets with aluminum foil and lightly grease with olive oil. Place an empanada pastry round on a flat surface and lightly wet the edges with warm water. Put a large tablespoon of cooled filling in the center and fold dough over. Seal edges by pressing with a fork. Repeat with remaining rounds and filling. Transfer empanadas to the prepared baking sheets and brush with beaten egg. Bake in the preheated oven until golden brown
10. 15 to 20 minutes. Recipe Tip Get the recipe for Authentic Empanada Pastry Dough. You can make it ahead of time and keep the dough rounds in the freezer until you're ready to use them.