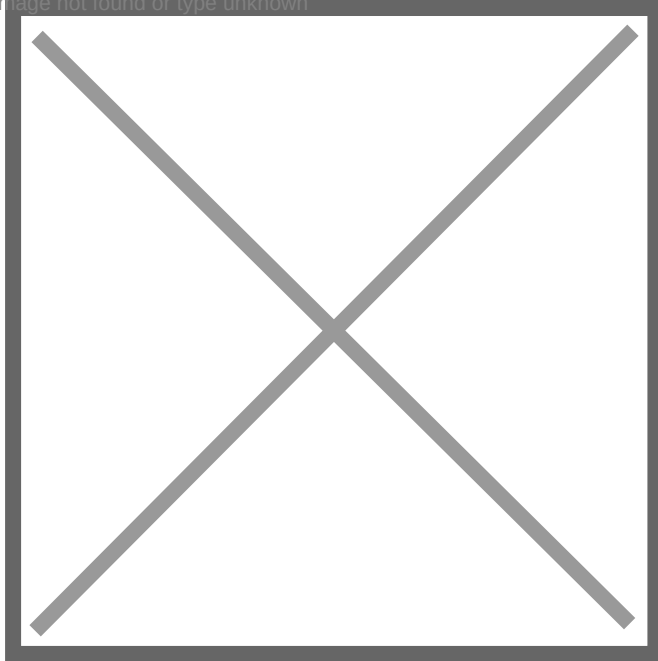




Gourmet Pastelillos Meat Pies

Savannah · 29/09/2024

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Prep Time

55 mins

Dificult

Medium

Servings

15

Description

These pastelillos have the unique flavor of Puerto Rican seasonings green olives and lean beef combined in a deepfried pastry for a deliciously spicy turnover They can be served small as appetizers or meal size

Ingredients

- - 2 tablespoons extra-virgin olive oil - 1 pound extra-lean ground beef - ½ onion
- diced - ¼ cup tomato sauce - 6 large pimento-stuffed olives
- diced - 2 tablespoons sofrito (such as Goya) - 1 (1.41 ounce) package sazón seasoning with coriander and achiote (such as Goya) - 2 small garlic cloves
- minced and crushed - ½ teaspoon oregano - 2 (14 ounce) packages frozen empanada dough (such as Goya discos) - 4 cups vegetable oil
- or as needed for frying

Instructions

1. Heat olive oil in a large skillet over medium-high heat. Cook and stir beef in hot oil until browned and crumbly
2. 5 to 7 minutes. Stir in onion
3. tomato sauce
4. olives
5. sofrito
6. sazòn
7. garlic
8. and oregano. Bring to a simmer and cook until mixture is thickened
9. about 15 minutes. Spoon 1 heaping tablespoon meat mixture into the middle of a disco. Moisten the edges
10. fold dough to form a half-moon
11. and press with a fork to seal. Repeat with remaining meat mixture and discos. Heat oil in a deep fryer or large saucepan to 350 degrees F (175 degrees C). Working in batches
12. fry pastelillos in hot oil until golden brown and bubbly
13. about 3 minutes. Drain on paper towels before serving. From the Editor We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. Amount will vary depending on cooking time and temperature
14. ingredient density
15. and specific type of oil used.