



Beef Picadillo Pockets & Chimichurri

made with Fresh Pizza Dough



40min



2 Servings

Freshly baked pockets are delicious—warm and stuffed with savory meat filling. And while we love traditional empanadas, fussy pastry dough is a lot to tackle on a busy weeknight. Here, we use our favorite dough hack, ready-made pizza dough, for a quick-ready-to-roll crust. It's crisp and tender and works perfectly to enclose the grass-fed ground beef, bell pepper, and golden raisin filling.

What we send

- 1 lb pizza dough ¹
- garlic
- 2 (1 oz) Castelvetrano olives
- 1 bell pepper
- 1 jalapeño chile
- 10 oz pkg grass-fed ground beef
- ¼ oz ground cumin
- ¼ oz dried oregano
- 1 oz golden raisins
- ¼ oz fresh cilantro

What you need

- olive oil
- kosher salt & ground pepper
- all-purpose flour ¹
- 1 large egg ²
- red wine vinegar (or white wine vinegar)

Tools

- rimmed baking sheet
- parchment paper
- medium skillet
- rolling pin

Cooking tip

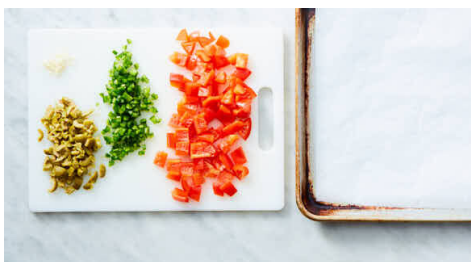
Letting the pizza dough come to room temperature allows the gluten to loosen, this makes the dough easier to shape and roll. For the best results, set it out at least 30 minutes before cooking.

Allergens

Wheat (1), Egg (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1310kcal, Fat 60g, Carbs 129g, Protein 34g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Line a rimmed baking sheet with parchment paper. Set **dough** out and allow to come to room temperature until step 4. Finely chop **2 teaspoons garlic**. Coarsely chop **olives**, removing any pits, if necessary. Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces. Halve **jalapeño**, discard stem and seeds, then finely chop.



4. Prep dough

Meanwhile, divide **dough** into 4 equal pieces. Working on a lightly **floured** surface, roll each piece of dough into a 7-inch circle. Divide **beef filling** evenly among all of the dough circles, leaving a 1-inch border around the edges. Fold dough over filling to create half moons; crimp edges with your fingers, pinching to seal, or use the tongs of a fork to seal edges.



2. Cook beef

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **beef** and cook, breaking up into smaller pieces, until browned, about 5 minutes. Add **peppers** and **garlic**; cook, stirring, until peppers are softened and lightly browned, and beef is cooked through, 5-7 minutes more.



5. Bake empanadas

Carefully transfer empanadas to prepared baking sheet. In a small bowl, beat **1 large egg** with **1 tablespoon water**. Brush tops of empanadas with egg wash and sprinkle with **salt** and **pepper**. Bake on center oven rack until tops are golden brown and puffed, 18-22 minutes.



3. Make filling

To skillet with **beef and peppers**, add **all of the cumin** and **2 teaspoons oregano**. Cook, stirring, until fragrant, about 1 minute. Add **½ cup water** and cook, stirring, until water is mostly evaporated, 2-3 minutes. Transfer beef mixture to a medium bowl; stir in **chopped olives** and **raisins**. Season to taste with **salt** and **pepper**. Set aside to cool, about 20 minutes.



6. Make chimichurri & serve

While **empanadas** bake, coarsely chop **cilantro leaves and stems**. In a small bowl, combine cilantro, **jalapeños**, **3 tablespoons oil**, **1 tablespoon vinegar**, and **1 teaspoon salt**. Remove empanadas from oven and let cool for 5 minutes. Serve **empanadas** with **chimichurri sauce** on the side for dipping. Enjoy!