

DINNERLY



Beef Taco Empanadas with VELVEETA® Cheese

& Pickled Jalapeños



40-50min



2 Servings

What tastes like a taco but looks like an empanada? This beef taco empanada, of course! (That wasn't a very hard riddle). We're taking this taco-inspired filling to the next level by mixing in smooth and creamy Velveeta cheese. Quickly bake it wrapped in our ready-made pizza dough until the crust is perfectly crisp and the cheese is nice and melty. We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ¹
- 1 yellow onion
- 2 oz pickled jalapeños ¹⁷
- 10 oz pkg ground beef
- 4 oz Velveeta ⁷
- ¼ oz taco seasoning

WHAT YOU NEED

- olive oil
- garlic
- kosher salt & ground pepper
- all-purpose flour ¹

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1230kcal, Fat 49g, Carbs 124g, Protein 38g

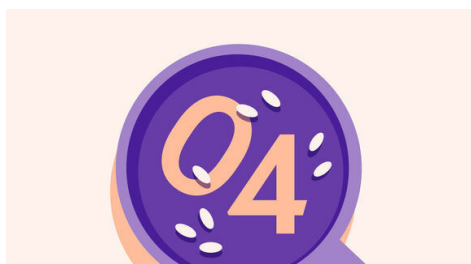


1. Prep ingredients

Preheat oven to 500°F with a rack in the center.

Divide **dough** into 8 pieces; roll each into a ball. Transfer to an **oiled** rimmed baking sheet; cover with a towel.

Finely chop **half of the onion**. Finely chop **1 teaspoon garlic**. Finely chop **jalapeños**.



4. Bake & serve

Bake on center oven rack until golden brown, 12–15 minutes.

Let **beef taco empanadas** cool for 5 minutes before serving. Enjoy!



2. Cook filling

In a medium skillet, heat **1 tablespoon oil** over medium-high. Add **beef**; season with **salt** and **pepper**. Cook, breaking up into smaller pieces, until browned, 4–5 minutes. Add **onions** and **garlic**; cook, stirring often, until softened, 4–5 minutes. Add **taco seasoning** and cook until fragrant, about 1 minute.

Off heat, stir in **Velveeta cheese sauce** and **jalapeños**.



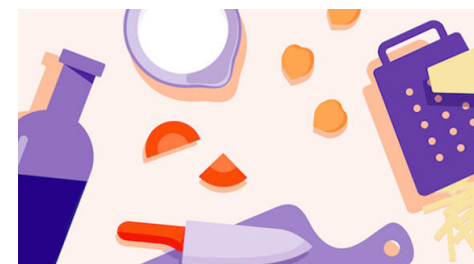
5. ...

What were you expecting, more steps?



3. Assemble

On a **floured** work surface, roll out each **dough ball** into a 5-inch circle. Evenly divide **filling** among centers of circles (about ¼ cup each). Brush dough edges with **water** and fold dough into a half-moon shape. Seal and crimp edges; transfer to same baking sheet. Brush tops and sides with **oil**.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!