

DINNERLY



Chorizo & Cheddar Meat Pies with Creamy Dipping Sauce

 1h  2 Servings

Savory pastries: the ultimate proof that you CAN have the best of both worlds. For our take on empanadas, we took chorizo sausage, cheese, and peppers, wrapped them up in dough, and baked them to a golden-brown crisp. They're perfectly pocket-sized (because we just might want to eat these everywhere we go). Add crema on the side and you're basically in meaty, cheesy heaven. We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ³
- 1 green bell pepper
- ½ lb pkg chorizo sausage
- 2 oz shredded cheddar-jack blend ²
- 2 (1 oz) sour cream ²

WHAT YOU NEED

- olive oil
- garlic
- 1 large egg ¹
- kosher salt & ground pepper
- all-purpose flour ³

TOOLS

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

COOKING TIP

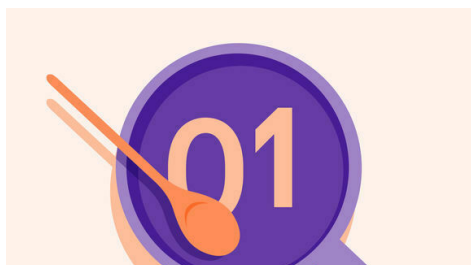
Let pizza dough come to room temperature before cooking. To speed things up, preheat oven to 200° F; place dough in a lightly oiled bowl and cover. Turn off heat and place bowl in oven for 10–20 mins.

ALLERGENS

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1010kcal, Fat 36g, Carbs 118g, Protein 35g

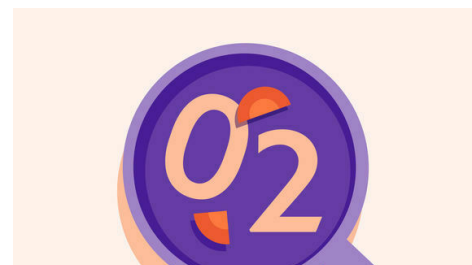


1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Lightly **oil** a rimmed baking sheet. Quarter **dough**, place on baking sheet, and allow to come to room temperature until step 3. (See cooking tip!)

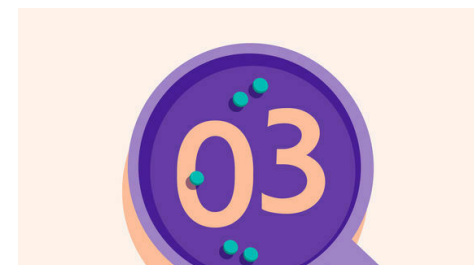
Finely chop 2 **teaspoons garlic**. Halve **pepper** lengthwise, discard stem and seeds, then finely chop.

Beat 1 **large egg** in a small bowl; set aside until step 3.



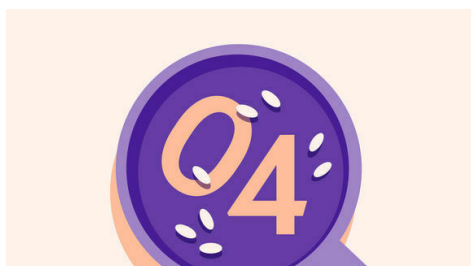
2. Cook peppers & chorizo

Heat 1 **tablespoon oil** in a medium heavy skillet over medium-high. Add **peppers** and **chorizo**; cook, stirring and breaking up chorizo into smaller pieces until golden-brown and cooked through, and peppers are tender, 5–7 minutes. Stir in 1½ **teaspoons of the chopped garlic** and cook, 1 minute more. Season to taste with **salt** and **pepper**.



3. Form meat pies

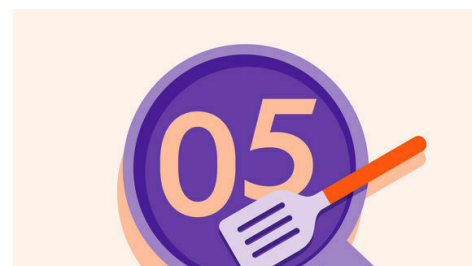
On a **floured** surface, roll or stretch **dough** into 4 (6-inch) circles. Return dough rounds to prepared baking sheet. Brush **egg wash** over the surface of each round. Spread **chorizo filling** onto one half of each round, leaving a 1-inch border around the edges. Sprinkle **cheese** over filling.



4. Bake meat pies

Fold **dough** over **filling**, pressing edges together with your fingertips. Press down edges with a fork to seal. Brush tops of **meat pies** with **remaining egg wash**, then sprinkle with **salt**.

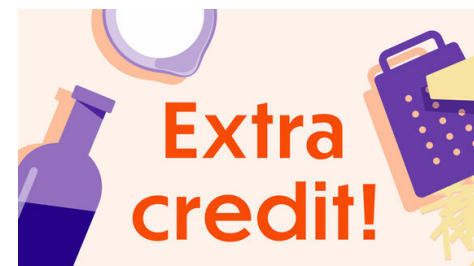
Bake on center oven rack until tops and bottoms are deeply browned and crisp, 15–20 minutes (watch closely as ovens vary).



5. Finish & serve

In a small bowl, stir to combine **all of the sour cream** and **remaining chopped garlic**; thin slightly by adding 1 **teaspoon water** at a time until it drizzles from a spoon. Season to taste with **salt** and **pepper**.

Serve **chorizo and cheddar meat pies** with **crema** alongside. Enjoy!



6. All the dips!

Crema not your thing? You can also make a quick chimichurri sauce! Mix together vinegar, olive oil, chopped garlic, chopped parsley and/or cilantro. Season to taste with salt.