



Beef Empanadas & Chimichurri

made with Fresh Pizza Dough



40min



2 Servings

Freshly baked empanadas 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 oz Castelvetrano olives
- 1 bell pepper
- 1 jalapeño chile
- 10 oz grass-fed ground beef
- ¼ oz ground cumin
- ¼ oz dried oregano
- 1½ 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
- medium skillet

Allergens

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

Nutrition per serving

Calories 1300kcal, Fat 74g, Carbs 136g, Protein 31g



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**, remove stem and seeds, then cut into ½-inch pieces. Halve **jalapeño**, remove 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.



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. Cook empanadas

Fold **dough** over **filling** to create half moons, then crimp edges with fingers or a fork to seal. Carefully transfer **empanadas** to prepared baking sheet. In a small bowl, beat **1 large egg** with **1 tablespoon water**. Brush tops 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 sauce & serve

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