

Classic Beef Empanadas

Argentine-style, baked - makes 12

Makes 12 • Prep 35 min • Bake 25 min • Argentine-style

INGREDIENTS

Filling

- 1 lb beef, hand-chopped or ground (80/20)
- 1 medium yellow onion, finely diced
- 2 garlic cloves, minced
- 1 tsp ground cumin
- 1 tsp smoked paprika
- 1/4 tsp red pepper flakes (optional)
- 2 hard-boiled eggs, chopped
- 1/3 cup green olives, sliced
- 2 tbsp raisins (optional, traditional)
- Salt and pepper to taste

Assembly

- 12 empanada discs (store-bought or homemade dough)
- 1 egg, beaten, for egg wash

METHOD

1. Cook the onion and garlic until soft, then brown the beef with the cumin, paprika, salt, and pepper.
2. Off the heat, stir in the chopped egg, olives, and raisins. Let the filling cool completely - this matters more than any other step.
3. Fill each disc with about 2 tbsp of filling, fold over, and crimp firmly to seal.
4. Brush with egg wash and bake at 400F (200C) for 20-25 minutes, until golden.

Tip • A cool filling and a firm fork-crimp are what keep an empanada from leaking. Do not overfill.