

Argentinian Beef Empanadas (beef)

Prep Time: 30 minutes **Cook Time:** 25 minutes **Yield:** 12–14 empanadas

Ingredients

For the filling

- 1 lb. lean ground beef
- 2 tbsp olive oil
- 1 large onion, finely diced
- 3 cloves garlic, minced
- 1 tsp smoked paprika
- 1 tsp sweet paprika
- 1 tsp ground cumin
- ½ tsp dried oregano
- ¼ c. green olives, chopped (optional)
- 1 hard-boiled egg, chopped (optional)
- ¼ tsp crushed red pepper (optional)
- Salt and black pepper to taste

For the empanadas dough

- 1 box premade pie crust (2 rounds) (or homemade pastry)
- 1 egg, beaten (for egg wash)



Instructions

Preheat oven to **375°F**

Make the filling

1. Heat olive oil in a skillet over medium heat.
2. Sauté onion for 5–7 minutes until softened then add garlic and cook for 30 seconds.
3. Stir in the ground beef and cook until browned.
4. Season with paprika, cumin, oregano, salt, pepper, and crushed red pepper.
5. Remove from heat and let cool completely, then add in olives and hard-boiled eggs.

Assemble and Bake

1. On a lightly floured surface, flatten or roll out the dough to about 1/8-inch thickness.
2. Use a 4–5-inch round cutter or small bowl to cut out circles for the empanadas.
3. Place about 2 tablespoons of the beef filling in the center of each dough round.
3. Fold the dough over into a half-moon and crimp the edges with a fork or your fingers.
4. Arrange on a parchment-lined baking sheet.
5. Brush with beaten egg.
6. Bake for **20–25 minutes**, until golden brown and crisp.