



## Argentinian Empanada with Chimichurri Sauce

20 empamadas

### Ingredients:

1 piece	JENNIE-O® Dark Meat Slow Roast Turkey, shredded	1/2 tsp	pepper
1	white onion, diced		Extra virgin olive oil
2	Garlic cloves, minced		<i>Dough</i>
2	tomatoes, seeded and diced	3 cups	all-purpose flour
1 bunch	parsley, chopped	1/2 tsp	salt
1/2 cup	pitted black olives, sliced	1/4 tsp	turmeric
1 tsp	smoked paprika	1 1/2 sticks	unsalted butter, diced
1 tsp	red chili powder	1 large	egg
1/2 tsp	salt	½ cup	water or milk, adjust as needed to make a smooth dough

### Instructions:

#### *For the Stuffing:*

1. Cook the turkey according to instructions. Break in to shreds.
2. In another pan, add the olive oil and bring to a medium temperature.
3. Add the onions and cook for 5 minutes or until golden.
4. Add the garlic and cook for 2 minutes.
5. Add the tomatoes and cook for 2 minutes.
6. Add the olives.
7. Add the turkey and combine well.
8. Add the salt, pepper, paprika and chili powder and combine well.
9. Add the parsley and combine. Heat through and then allow the stuffing to cool.



*For the Dough:*

1. Combine the flour, turmeric and the salt.
2. Add the butter and combine with the flour by hand or in a mixer until it resembles breadcrumbs.
3. Add the egg and gradually add the milk, mixing until you have a smooth dough.
4. Wrap in plastic wrap and place in the fridge for 30 minutes.
5. When ready to use, roll into a log shape, separate into 20 portions and roll each one into a rough circle.

To Make the Empanada:

1. Place a tablespoon full of the stuffing in the center of each circle and fold over the edges to form the classic empanada shape.
2. You can seal with a fork or make the classic crimp.

### Chimichurri Sauce

**Ingredients:**

1 bunch	Parsley (leaves and stalks)
1 bunch	cilantro (leaves and stalks)
4	Garlic cloves
1 large	lemon (juice and zest)
1 tsp	salt
1/2 tsp	blackpepper
1 tsp	red pepper flakes
1/2 cup	olive oil (more if you want a looser sauce)

**Instructions:**

Add ingredients to a blender and blend to your desired consistency.

Recipe and photo courtesy of

