

# Betty's Baked Chicken and Cheese Empanadas



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In this video, Betty demonstrates how to make Baked Chicken and Cheese Empanadas. These empanadas have a wonderful Southwestern flavor, and they are baked—not fried!

## Ingredients:

- 3 cups cooked chicken, chopped
- 4 oz. finely shredded sharp Cheddar cheese
- 4 oz. finely shredded Monterey Jack cheese
- 4 oz. cream cheese, softened to room temperature
- 2 oz. jarred diced pimiento, drained
- 2 oz. canned diced green chiles, drained
- ½ teaspoon chili powder
- ½ teaspoon ground dried cumin seed
- ½ teaspoon ground dried oregano leaves
- 15 oz. package refrigerated pie crusts (You will need more than one package of refrigerated pie crusts in order to use all of the chicken mixture from this recipe.)
- small amount of water
- cooking oil spray

In a large bowl, whip 4 oz. cream cheese with an electric mixer. Add 4 oz. shredded cheddar cheese and 4 oz. shredded Monterey Jack cheese and beat into the whipped cream cheese. Add 2 oz. diced jarred pimiento, 2 oz. canned green chiles, ½ teaspoon chili powder, ½ teaspoon cumin, ½ teaspoon oregano, and 3 cups chopped, cooked chicken. Mix well, using your hands to finish the mixing, because the mixture will be stiff. Set chicken mixture aside. Roll out 1 pie crust on a lightly floured surface, until it is approximately a 15-inch circle. Use a 3-inch biscuit cutter to cut out circles of pie crust. For each circle, use water to wet the edge of one side. Place 1 rounded teaspoonful of chicken mixture in the center of circle. Fold in half, forming a crescent, pressing watered edges together to seal. Using a fork, press edges to seal more tightly and to decorate the edge. Place each finished crescent on a baking pan that has been sprayed with cooking oil spray. Bake at 400 degrees (F) 12 minutes, then turn each empanada over and bake 8 additional minutes. Remove from pan and place on a serving plate. Serve immediately. This recipe will make a large number of empanadas. One pie crust will enclose about 20 to 24 empanadas, but you will have a lot of filling left over. You may make the empanadas up to the point of baking and then freeze them. To bake, thaw and bake as directed above. These are delicious served with taco sauce, salsa, ranch dressing, tartar sauce, as well as many other sauces. Enjoy! --Betty :)