

## Fresh Herb Pork Empanadas with Cherries

12 servings

### Ingredients:

1 package store-bought empanada dough  
1 lb. ground lean pork  
2 tbsp. olive oil  
Salt and pepper (to taste)  
1 cup onion, diced  
4 garlic cloves, mashed  
2 tbsp. tomato paste  
1 tbsp. paprika  
2 cups chicken broth  
1 cup dried cherries or raisins  
½ cup green olives, sliced  
½ cup fresh parsley, chopped

### Directions:

-Heat oil in a pan.

-Add pork, salt and pepper to taste. Sauté for 2-3 minutes while breaking up the pork with a wooden spoon. Cook pork to a minimum internal temperature of 160°F. Add onion, garlic, tomato paste and paprika, and cook until onion has softened.

-Add chicken broth and dried cherries. Bring to a boil, lower heat, and let it simmer together until broth has mostly dried out. Add the olives, parsley, and a little of chopped pickled jalapeños if you like spice. Set to the side to cook.

-Add filling into the center of the dough; use egg wash around the edge of the dough and fold over, using a fork to secure the edges.

-Bake in the oven according to package instructions.

