

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.

