

Beef Empanadas

From Elita Loresca

Ingredients:

1lb ground beef
½ white onion chopped
½ green bell pepper
1Tbs Goya olive oil
1 teaspoon salt
2 garlic cloves chopped
6 Green Spanish olives chopped (goya manzanilla olives)
4oz tomato sauce (goya salsa de tomate)
1 tbs white wine (Goya dry white cooking wine)
Goya Canola oil – half a bottle for frying
Goya Frozen discos

Instructions:

In a pan at medium heat add olive oil, onion, bell pepper, garlic, sauté.

Add ground beef and brown.

Add tomato sauce, olives, and white wine and simmer for about 10 minutes

Once the beef picadillo mixture is done scoop it into a thawed disco and fold over, securing the sides by pressing down with a fork.

Heat the canola oil until hot. Carefully place empanadas in the hot oil and fry until they are golden brown.