



Ham and Cheese Empanadas

total time: 40 min | servings: 8 | \$0.88 per serving*

INGREDIENTS

- 2 sheets frozen puff pastry sheets
- 1 1/2 cups mozzarella cheese (shredded)
- One cup of Bar-S Deli Ham (diced)
- 1 egg
- 1 tablespoon water

GET COOKING

1. Preheat your oven to 375 degrees F.
2. Allow the frozen pastries to thaw for about 15-20 minutes.
3. Carefully stretch out each individual pastry onto a flat surface and use a 3 1/2 to 4-inch cookie cutter to cut the dough into 8 circles.
4. In a bowl, mix together the mozzarella cheese and ham.
5. Add 2 tablespoons of the ham and cheese mixtures to the center of each empanada circle.
6. Fold in half and seal the edges with a fork.
7. In a small bowl, mix together the egg and water.
8. Place the empanadas on a large cooking sheet and brush the egg mixture over the top of each empanada.
9. Bake for 15-20 minutes or until the tops are a golden brown.
10. For best taste, serve immediately.