

Sriracha Empanadas



Ingredients:

1 premade pie crust (can also use homemade)

Filling:

1lb Ground Pork

1lb Beef

6 to 8 Fresh Sage Leaves finely chopped

2 tsp Fresh Oregano leaves

3 cloves of garlic, finely chopped

4 to 6 pickled jalapeno peppers

1 tsp juice of pickled jalapenos

1 large onion chopped

1 large carrot chopped

1 celery stalk chopped

1/2 red bell pepper chopped

1/2 Tbsp Cumin

3/4 tsp Cinnamon

1 Tbsp Salt

1 tsp black pepper

1-1/2 Tbsp Just Jan's Tangerine Sriracha

Preparation:

In a medium pan combine salt, pepper, cinnamon, cumin, garlic, sage, oregano, jalapenos and jalapeno juice with ground beef and pork cook until the meats are cooked through. Remove the mixture from the pan and set aside. In same pan add 1 tbsp olive oil and sauté chopped onion, carrot, pepper, and celery. Combine sautéed vegetables with ground beef and pork mixture, set aside and allow to cool.

Roll out pie crust, and cut out circles with a 3inch biscuit cutter

Put 1 tsp of filling in the center. Be sure to leave enough room around the edges to fold over and seal.

Fold over and seal the dough with the filling in the middle. Crimp shut, brush with egg wash.

Bake in 400-degree oven for 16 min.