



## *Recipes*

# SPICY AUTHENTIC CHICKEN EMPANADAS

Golden dough with a warm cheesy filling—best enjoyed fireside.

## Directions

1. With an electric mixer, blend the flours and salt. Add the butter and mix about 1 minute. Add the water and mix until just combined and the dough comes together, less than a minute.
2. Shape the dough into a disk, wrap in plastic wrap, and refrigerate while you prepare the filling.
3. In a large skillet, heat the oil over medium-high heat. Add the garlic and cook until aromatic and just beginning to brown, about 1 minute. Add the onion and cook until golden brown and soft, 3 to 5 minutes.
4. Add the cumin, chili powder, and jalapeno, and cook until fragrant, about 1 minute. Add the broth and chicken, stir to combine.
5. Bring this mixture to a boil over high heat, cover, reduce the heat to low, and simmer until the chicken is cooked through, about 30 minutes.
6. Uncover and cook until all the liquid is absorbed, about 30 minutes.
7. As it cooks, use a spoon to gently break up the chicken. Season with salt and black pepper to taste. Transfer to a cutting board and roughly chop the chicken.
8. Preheat the oven to 375°F.
9. On a lightly floured surface, roll out the dough to an 1/8-inch thickness. Using a 6-inch round cutter to cut out circles, about 18 of them.
10. Place 2 tablespoons filling in the center of each round, and top with cheese.
11. Moisten the edges of the dough with water and fold over the filling, pressing with your fingertips to seal.

## Ingredients

- 2 cups whole wheat flour
- 1 cup unbleached all-purpose flour
- 1/2 teaspoon salt
- 1 cup butter (cut into 1 inch pieces)
- 1/2 cup cold water
- 2 tablespoons vegetable oil
- 4 cloves garlic, minced
- 1 medium onion, finely chopped
- 1 teaspoon ground cumin
- 1/2 teaspoon chili powder
- 1 jalapeno pepper, finely chopped
- 2 cups chicken broth
- 2 pounds skinless, boneless chicken thighs
- salt and black pepper
- 2 cups shredded spicy cheese (like Pepper Jack)
- 1 egg, lightly beaten

With a fork, crimp the edges of the empanada.

12. Arrange the empanadas on the baking sheets and brush with the egg.
13. Bake for 15 minutes, or until golden brown.
14. Serve hot, and enjoy by the fire!