

Tapena

GRAB A FORK



Sweet and Savory Pumpkin Empanadas

Serves 8; Makes about 24-28 empanadas

Ingredients

- 2 - 15 ounce box of prepared pastry crust
- 1 - 15 ounce can of pumpkin puree
- 1/2 cup ricotta cheese
- 1/4 tsp fresh ground nutmeg
- 1/4 tsp salt
- 1 egg, divided
- 2 Tbsp milk

Savory:

- 4 slices cooked bacon, finely crumbled
- 1/8 tsp ground black pepper
- 1/8 tsp ground thyme

Sweet:

- 1/4 cup brown sugar
- 1 tsp cinnamon
- 1/4 tsp ground all-spice
- 1 Tbsp sugar (preferably coarse)

Directions

Soften pastry crust according to package directions. On a lightly floured surface cut out 3" - 4" circles using a pastry cutter or drinking glass.

Mix pumpkin, ricotta cheese, salt and nutmeg. Divide the pumpkin mixture in half and put each half in separate bowls.

Add and mix in the savory seasonings to one half of the pumpkin mixture.

Add and mix in the brown sugar, cinnamon and all-spice to the other half of the pumpkin mixture and keep in a separate bowl.

Tapena

GRAB A FORK



With floured side up of pastry rounds, moisten the edges of pastry round with water, using your fingertips. Put 1 spoonful of filling into the center of each round. Fold the pastry rounds in half and seal edges pressing with tines of a fork.

Put finished empanada on a cookie sheet prepared with parchment paper, keeping the sweet empanadas separate from the savory empanadas.

In a small bowl mix the milk and egg white together then brush each empanada.

Sprinkle the coarse sugar on top of the sweet pumpkin empanadas.

The empanadas can be frozen or baked at this time.

To cook, heat oven to 425F degrees. Whether fresh or frozen, cook empanadas for 15 -20 minutes until golden.