

Chicken Empanadas

Ingredients:

- 1 cup finely chopped Chick-fil-A® Grilled Nuggets

- 1 cup shredded colby-monterey jack (or pepper jack) cheese

- 3 tbsp cream cheese, softened

- 4 tsp chopped peppers (any kind)

- 2 tsp chopped onion

- 1 tsp ground cumin

- 1/2 tsp salt

- 1/8 tsp pepper

- 1 egg

- 1 package frozen empanada discs (or substitute 1 package of refrigerated pie crusts)



Directions:

Wash hands for 20 seconds using soap and warm water. **If not using chicken immediately, pop in the fridge as soon as possible after purchase and remove once ready for prep.**

1. Thaw empanada discs or frozen pie crusts overnight in the refrigerator.
2. In a small bowl, combine the first eight ingredients.
3. On a greased baking sheet, lay out empanada discs (if using pie crusts, roll out dough and cut into compact disc-sized circles)
4. Place about 1 tablespoon filling on one half of each circle. Moisten edges with water. Fold pie crust over filling. Press edges with a fork to seal.
5. Crack and whisk egg. Wipe each empanada with egg, covering lightly.
6. Transfer to greased baking sheets. Bake at 400° for 12-15 minutes or until golden brown. Remove to wire racks. Serve warm. Enjoy!