

INGREDIENTS

1 pack Garden Gourmet Sensational Filet Pieces Mexican Seasoning

10 slices vegan pastry dough 12 x 12 cm (frozen)

1 small white onion

1 sweet red pointed pepper

100 g cooked corn kernels

pepper and paprika powder

olive oil for frying salt

CULINARY TIP

Tip for cutting

If you don't have a dough cutter to stick out the dough slices, you can of course also make triangle empanadas.



Get inspired by the flavorful Mexican cuisine! Try this vegan empanadas with Garden Gourmet Sensational Filet Pieces Mexican Seasoning, truly tasty! The fragrance and textures are irresistible!

PREPARATION

1. Preheat oven and thaw the dough

Preheat the oven to 200°C. Let the slices of dough thaw separately on a large piece of baking paper.

2. Fry the Sensational filet pieces with veggies

Cut the Sensational filet pieces into smaller pieces. Peel and cut the onion and bell pepper into small pieces and fry them until translucent and soft in the olive oil for a few minutes. Season with salt, pepper and paprika powder. Add the corn and filet pieces and cook for another minute. Remove the mixture from the pan and let it cool.

3. Spread the dough around the filling

Cut out the dough slices with the dough cutter. Divide the filling over the center of the dough slices. Spread the dough around the filling at a time with water.

4. Fold the dough

Fold the dough over the filling and press the edge by folding a piece of dough inwards with your thumb and forefinger. You can also simply press the dough rim with a fork.

5. Bake the empanadas, and enjoy while it's hot

Grease the empanadas with beaten egg (for a nice shine), or with some (vegetable) milk. Bake the empanadas for about 20 minutes until nicely brown.

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