

Chicken Chipotle Empanadas

Servings: 10 to 12 empanadas

Ingredients

Filling

- 1 small yellow onion, halved
- 1 bell pepper, halved and seeded
- 2 garlic cloves
- 3 chipotle peppers in adobo
- 3 teaspoons adobo sauce (15 ml)
- 200 g (7 oz) canned whole peeled tomatoes with juice
- 1/2 teaspoon dried oregano (1 g)
- 1/2 teaspoon ground cumin (1 g)
- 1/4 teaspoon ground cinnamon (0.5 g)
- 1/2 teaspoon lime zest
- 1/3 cup (80 ml) chicken stock
- 1/2 teaspoon salt (3 g)
- 1/2 teaspoon black pepper (1 g)
- 1 cooked chicken breast, shredded (about 200 to 250 g / 7 to 9 oz)
- Juice of 1/2 small lime or 1 teaspoon apple cider vinegar (5 ml)

Dough (Makes 10 to 12 empanadas)

- 2 cups (250 g) all-purpose flour
- 1/2 teaspoon salt (3 g)
- 1/2 teaspoon baking powder (2 g)
- 4 tablespoons (60 g) cold butter, cubed
- 1 egg
- 1/3 cup (80 ml) cold water (adjust as needed)
- 1/2 teaspoon white vinegar (2.5 ml)

Egg Wash

- 1 egg
- 1 tablespoon (15 ml) water

Instructions

1. Prepare the filling

Char the onion, bell pepper, and garlic in a dry skillet over medium-high heat until lightly blackened in spots.

Transfer the charred vegetables to a blender. Do not clean the skillet.

Add the chipotle peppers, adobo sauce, tomatoes with juice, oregano, cumin, cinnamon, and lime zest. Blend until smooth.

2. Build the sauce

Add the chicken stock to the same skillet and scrape up the browned bits from the bottom.

Pour in the blended sauce. Rinse the blender with a little water and add it to the skillet.

Season with salt and pepper and mix well.

Simmer over medium-low heat for a few minutes until slightly thickened.

3. Add the chicken

Add the shredded chicken and mix well to coat.

Add lime juice or vinegar and adjust salt if needed.

Remove from heat and allow the filling to cool completely before assembling.

4. Make the dough

In a bowl, whisk together the flour, salt, and baking powder.

Add the butter and work it into the flour using your fingers or a pastry cutter until it resembles coarse crumbs.

Add the egg and mix. Gradually add the cold water and vinegar until the dough comes together.

5. Knead and chill

Turn the dough onto a floured surface and knead for 2 to 3 minutes until smooth.

Wrap and refrigerate for at least 30 minutes.

Let the dough sit at room temperature for 5 minutes before rolling.

6. Roll and cut

Roll the dough to about 1/8 inch (3 mm) thick.

Cut into 4 to 5 inch (10 to 12 cm) circles.

7. Fill and shape

Place about 2 tablespoons of filling in the center of each circle.

Fold the dough over to form a half-moon.

Press the edges firmly to seal. You can use your fingers or a fork.

8. Brush with egg wash

Whisk together the egg and water.

Brush each empanada lightly with the egg wash.

9. Bake

Preheat the oven to 375°F (190°C).

Place empanadas on a lined baking sheet.

Bake for 20 to 25 minutes, or until golden brown.

10. Cool slightly

Let them cool for a few minutes before serving.