

Easy EverRoast Chicken Empanadas

Everyday EverRoast Recipe Book
www.boarshead.com

1 pound (sliced 1/2-inch) Boar's Head EverRoast Chicken Breast, finely diced
1/2 pound (sliced 1/4-inch) Boar's Head Colby Jack cheese
3 ounces cream cheese
1/4 cup roasted red peppers, chopped
1 jalapeno pepper, chopped
1 twist fresh black pepper
sheets of refrigerated pie crusts
water

Preheat the oven to 400 degrees.

Spray a baking sheet with non-stick cooking spray.

In a bowl, combine the EverRoast chicken, Colby Jack cheese, cream cheese, red peppers, jalapeno pepper and black pepper.

Unroll the sheets of pie crust on a floured work surface. Cut twenty-five 3-inch rounds from the pie dough.

Brush the edges of the rounds with water.

Place one tablespoon of the chicken mixture in one-half of each round.

Fold the other half over the filling and seal the edges. (You can flute the edges with a fork.)

Place the empanadas on the prepared baking sheet. Place the baking sheet in the center of the oven.

Bake for 15 minutes and serve.

Yield: 25 empanadas

Per Serving (excluding unknown items): 308 Calories; 30g Fat (85.3% calories from fat); 7g Protein; 5g Carbohydrate; 1g Dietary Fiber; 93mg Cholesterol; 252mg Sodium. Exchanges: 1 Lean Meat; 1/2 Vegetable; 5 1/2 Fat.