COCINA 54 Pumpkin & Cheese Empanada

Yield: 12 empanadas
Portion size: 3 oz

Chef Name: COCINA 54 – Cecilia Panichelli

Amt	Unit (gm/oz)	Ingredient Name
12		12 empanada discs
1		Pumpkin
1		Onion
1		Garlic clove
1 ½	Cup	Diced Mozzarella cheese
1	Cup	Shredded parmesan cheese
1	Tbsp	Olive oil
1		Rosemary, salt & pepper
		Egg wash
		Sesame seeds

PROCEDURES:

1. Peel and diced Pumpkin. Place in a baking sheet previously coated. Add salt and fresh rosemary and garlic if you have it available. Bake for 40 minutes at 375F degrees. Let it cool.
2. Cook the onion slowly over a medium heat until soft and transparent
3. Combine sauteed onions, diced green onions while warm add parmesan cheese and diced mozzarella.
4. Assemble one disc at a time placing empanada disk flat on a surface and adding the cheese mixture into the middle of the circle and pumpkins last. Fold in half. Gently pinch the edges together to seal in the filling and lay them out on a lightly greased baking tray.
5. Pre-heat oven to 375F.
6. Lightly brush the top of the empanadas with the egg wash
7. Sprinkle the sesame seeds on the top of the empanadas if desired.
8. Bake the empanadas in a pre-heated oven at 375F for approximately 20 minutes or until golden on top.

You can enjoy right away or freeze some for busy weeknight dinners. Find more delicious empanadas at www.cocina-54.com