



# Cheesy Chicken Empanadas

with Charred Corn Salsa

**FAMILY** 30 Minutes



Chicken Breasts



Cream Cheese



Sweet Bell Pepper



Corn Kernels



Lime



Mexican Seasoning



Garlic



Mozzarella Cheese, shredded



Puff Pastry

## HELLO EMPANADA

The name comes from the Spanish verb "empanar", meaning to wrap or coat in bread!

# Start Strong

Before starting, preheat the oven to 425°F and wash and dry all produce.

In Step 4, if you have the time, bake the empanadas for an extra 5-6 mins, it will make them extra crispy and crunchy!

## Bust Out

Parchment Paper, Large Bowl, Garlic Press, 2 Baking Sheets, Paper Towels, Large Non-Stick Pan, Zester, Measuring Spoons

## Ingredients

|                             | 4 Person |
|-----------------------------|----------|
| Chicken Breasts             | 4        |
| Puff Pastry                 | 680 g    |
| Cream Cheese                | 3 tbsp   |
| Sweet Bell Pepper           | 160 g    |
| Corn Kernels                | 227 g    |
| Lime                        | 2        |
| Mexican Seasoning           | 2 tbsp   |
| Garlic                      | 12 g     |
| Mozzarella Cheese, shredded | ½ cup    |
| Oil*                        |          |
| Salt and Pepper*            |          |

\* Pantry items

\*\* Cook to a minimum internal temperature of 74°C/165°F

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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## 1. COOK CHICKEN

Peel, then mince or grate **garlic**. Pat **chicken** dry with paper towels, then cut into ½-inch pieces. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil**, then **chicken**. Sprinkle over **Mexican seasoning**. Cook, stirring occasionally, until cooked through, 4-5 min. \*\*



## 4. BAKE EMPANADAS & PREP

Bake **empanadas** in the **top** and **middle** of oven, one sheet on each rack. Bake, rotating the sheets halfway through baking, until **pastry** is golden-brown and cooked through, 18-20 min. Meanwhile, core, then cut **peppers** into ¼-inch pieces. Zest, then juice **one lime**. Cut **remaining lime** into wedges.



## 2. MAKE EMPANADA FILLING & PREP PASTRY

When **chicken** is done, combine **cream cheese**, **cooked chicken** and **half the garlic** in a large bowl. Stir to combine. Season with **pepper**. Set aside. Unroll **pastries**, over two parchment-lined baking sheets. Cut **pastries** in half to create four rectangles.



## 5. CHAR CORN

Heat the same pan over medium-high heat. When hot, add **2 tbsp oil**, then **corn**, **peppers** and **remaining garlic**. Cover with a lid and cook, carefully shaking the pan often, until **corn kernels** are dark golden-brown, 6-8 min. Season with **salt** and **pepper**. Stir in **lime zest** and **1 tbsp lime juice**.



## 3. ASSEMBLE EMPANADAS

On the lower **half of the pastry** (closest to you), divide **chicken mixture** between **each pastry rectangle**. Sprinkle over **cheese**. Working with **one pastry rectangle** at a time, fold the side of **pastry** (without mixture) over the **filling**. Using your fingers, firmly pinch the borders closed. Roll the edges back over themselves to seal tightly.



## 6. FINISH AND SERVE

Divide **empanadas** between plates. Top with **pepper** and **corn salsa**. Squeeze over a **lime wedge**, if desired. (**NOTE:** Try not to dive in too fast. The inside of these empanadas will be extra hot!)

# Dinner Solved!