

Empanadas

courtesy of McCormick,® mccormick.com

The perfect finger food for your tapas tasting, these warm, crisp turnovers are filled with a spicy mixture of turkey, almonds, olives and raisins. —McCORMICK®

Makes: 24 servings (1 empanada)

Prep Time: 30 minutes | Cook Time: 35 minutes

- 2 tablespoons olive oil
- 1/2 cup finely chopped onion
- 1/2 cup finely chopped green bell pepper
- 1/2 pound ground turkey
 - 1 teaspoon McCormick® Gourmet Collection Garlic Powder
 - 1 teaspoon McCormick® Gourmet Collection Paprika
- 1/2 teaspoon McCormick® Gourmet Collection Cumin, Ground
- 1/2 teaspoon McCormick® Gourmet Collection Oregano Leaves, Mediterranean
- 1/2 teaspoon McCormick® Gourmet Collection Thyme Leaves
- 1/2 cup tomato sauce
- 2 tablespoons slivered almonds
- 2 tablespoons chopped pitted green olives
- 2 tablespoons raisins
- 2 packages (15 ounces each) refrigerated pie crusts (4 crusts)

PREHEAT oven to 350.° Heat oil in large skillet on medium-high heat. Add onion and bell pepper; cook 3 to 4 minutes or until tender, stirring occasionally. Add turkey; cook and stir until no longer pink. Stir in garlic powder, paprika, cumin, oregano, thyme and tomato sauce. Reduce heat to low; simmer 2 to 3 minutes. Stir in almonds, olives and raisins.

PREPARE crusts as directed on package. On lightly floured surface, roll each crust into 12-inch circle. Using 4-inch round cutter, cut each into 6 circles for a total of 24 circles. Spoon 1 tablespoon of filling onto half of each circle. Moisten edge of each with water. Fold in half; press edge with a



fork to seal. Place 2 inches apart on ungreased baking sheets. Pierce top of each with fork to vent.

BAKE 25 minutes or until light golden brown. Serve warm or at room temperature.



Grill Side Chicken Enchilada Casserole

courtesy of Grill Side Barbecue, grillsidebbq.com

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| 2 10-ounce cans enchilada sauce | 2 cups cooked diced chicken |
| 1 can refried black beans | 10 tortillas |
| 1/2 cup Grill Side Downtown Heat Barbeque Sauce | Sour cream for garnish |
| 2 8-ounce packages shredded cheddar cheese | |

USE the Gourmet Grillware Deep Dish Pizza tray. Oil the pan. Pour a can of enchilada sauce in the pan to cover the bottom.

CUT the tortillas in half. Cover the bottom of the pan with a layer of tortillas. Spread half the refried beans over the tortillas. Spread half the chicken, half barbecue sauce and a third of the cheese over the beans. Then repeat another layer of tortillas, beans, chicken, barbecue sauce and cheese. Use remaining tortillas to cover the top.

POUR a can of enchilada sauce over the top. Sprinkle on remaining cheese.

BAKE in a 300° grill for about 10 to 15 minutes or until cheese melts.