

## Le Mompanadas

Prep Time: 30 min    Cook Time: 12-15 minutes

### Ingredients:

1 lb. ground turkey (can also use beef, lamb, or bison)  
1 T. Oregano  
2 tsp. Turmeric powder  
2 tsp. Cumin powder  
1 tsp. Kampot pepper mix from Curio Spice Co. \*\*I know that many of you will not have this on hand. You can replace it with several cracks of black pepper and about a tsp of flake sea salt (or any salt), and a pinch of ginger.  
2-3 tsp. Thyme  
1 rounded tsp. Basil  
1 T. Paprika  
1 good sized pinch of chili flakes  
3-4 shakes (1/2 tsp ish) garlic powder  
Frozen snow peas (I like to use a peas and carrots mix)  
Frozen sweet corn  
1/3 – 1/2 of a red bell pepper, depending on size of pepper  
1/4 of a Lg. yellow onion, or 1/2 of a small one  
Make a small amount of slurry (flour & cold water whisked together; 2-3 T. worth); put a few more cracks of black pepper into the slurry.

2 pie crusts    \*\*You can make your own; but honestly, store bought works beautifully for these, and speeds the prep along considerably.

### Directions:

Preheat oven to 375 degrees

1) In a large skillet over med high heat, begin browning the turkey meat. When the meat appears about half cooked, add all of the spices listed, and mix in thoroughly while meat continues to cook through. Remove from heat, put meat into a separate bowl, and set aside for now.

2) Into the same skillet put your chopped onion and peppers. Cook down until just beginning to soften. At this stage, add the peas and sweet corn and about 1/4 cup of water or stock. Continue to cook until, peas and corn are just tender but not too soft. Remove from heat, and add meat back into the mix. Combine well, and add slurry mixture. Continue to cook over a medium heat until the mixture has a thickened consistency, not dissimilar to a ragu, but thicker. There shouldn't be any "gravy" pooling around the meat mix. If there is, keep thickening. Then remove from heat.

3) Roll out your pie crust on a floured surface, and get out a large round cookie or biscuit cutter. I use a 3 inch cutter, but you can make these whatever size you want. Cut out as many circles as you can make from the pie crust.

4) Begin to fill empanadas. Put approximately 1 heaped tablespoon into each circle of dough. You may need to use more filling if you are making larger empanadas; however, be cautious not to overfill them. Then, using water or an egg/ water mixture, dabble a line around the edge of the circle, which will help to seal the empanada. Now fold in half to make a half moon shape, and press the edges with a fork to seal thoroughly. Place onto cookie sheet, and repeat this process with the rest of your dough circles.

5) Once you have a cookie sheet full of empanadas, brush the tops with either milk, or an egg/ water mixture, and place into a preheated oven for 12-15 minutes, or until the pie crust is a nice golden brown.