
Meat and Potato Pastes

Ingredients

- 2 Tbsp cooking oil
- 1/2 onion, chopped
- 2 large leeks, sliced
- 1 green bell pepper, chopped
- 1 lb ground beef
- 1 large potato, peeled and shredded
- salt & pepper to taste
- 2 dozen empanada shells (available at Latin markets)
- 1 egg, beaten

Directions

Heat oil over medium heat in a large frying pan. Add the chopped onions, leeks and green bell pepper and cook until the onions are golden. Add the beef and cook for five minutes, stirring frequently. Add the shredded potato Season with salt and pepper, turn heat to low and continue cooking until all the ingredients are cooked through. Remove from the heat and let cool.

Meanwhile, preheat oven to 400F.

Fill empanada shells with the meat mixtures, fold over and crimp the edges together. Transfer them to a greased baking sheet. Brush them with beaten egg. Cook until golden, around 15 minutes.
