

Chamorro Beef and Coconut Empanadas

Ingredients

- 1 Tbsp. cooking oil
- 1 lb ground beef
- 3 Tbsp. chopped fresh ginger
- 1/2 medium onion, chopped
- 3 green onions, sliced
- 1/2 green bell pepper, chopped
- 1/2 red bell pepper, chopped
- 2 Tbsp. soy sauce
- 1/2 cup coconut milk
- 1 12-15 count package empanada shells
- salt & pepper to taste
- 1 egg, beaten (optional)
- sugar for sprinkling (optional)
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Directions

Heat oil over medium-high heat in a frying pan or wok. Add the ground beef and stir fry until brown.

Add the ginger and cook for one minute. Add the onions and peppers and stir fry for 2 to 3 minutes.

Add the soy sauce and coconut milk, mix, bring down the heat to low and cook for five minutes. Taste and adjust seasoning.

Turn oven on to 400F. Grease two baking pans.

Fill each empanada shell with approximately 1 tablespoon of filling. Fold in half, seal and crimp. Brush with beaten egg and sprinkle sugar on them.