



Complexity level:

Medium

Calories level:

Middle-calories level

Price estimation:

5 - 10 \$

Ingredients

17 oz	package puff pastry (2 sheets)
1	onion (medium)
3 T	olive oil
1/4 t	salt
1/2	green pepper
1/2	red pepper
7 oz	tomato sauce
2	eggs (hard-boiled)
3 T	olive (oil)
4 clv	garlic

15 oz	ground beef
1 1/2 t	salt
1 1/2 t	ground black pepper
1 1/4 t	oregano
1 1/4 t	spanish sweet paprika
1	egg (beaten)

Instructions

1. Thaw empanada puff pastry sheets if necessary.
2. Peel and chop onion.
3. Heat 2 tablespoons of olive oil in a large skillet and add onion. Add 1/4 teaspoon of salt and cook for 7 - 8 minutes over low heat.
4. Chop both green and red peppers and add them to the skillet. Cook over low heat for 8 - 10 minutes more or until vegetables are soft.
5. Peel and chop hard-boiled eggs.
6. Mix hard-boiled eggs and tomato sauce with the onion and peppers and set aside.
7. Peel and chop 4 cloves of garlic.
8. Heat 3 tablespoons of olive oil in a separate skillet and add chopped garlic. Cook over low heat for 1 - 2 minutes.
9. Add ground beef, 1/2 teaspoon of salt and a pinch of ground black pepper, Spanish sweet paprika, and oregano. Cook and stir over medium heat for 5 - 7 minutes.
10. Add ground beef to the mixture of step 6.
11. Roll out 1 puff pastry sheet on baking sheet. Arrange the mix leaving 1 inch border.
12. Roll out the second empanada pastry sheet atop filling. Fold the bottom sheet up over the top pastry sheet and crimp the edges to seal it.
13. Beat an egg and brush the top pastry sheet.
14. Prick softly the top pastry sheet with the tines of a fork to allow steam to escape.
15. Preheat oven to 300 degrees F (150° C) and bake the empanada for 35 - 40 minutes or until golden.
16. Leave to cool slightly, serve and enjoy your Spanish tuna empanada recipe! See more [Spanish Tapas recipes](#) [1].



Source URL: <https://www.thespanishcuisine.com/recipes/beef-empanada-recipe>

Links

[1] http://www.thespanishcuisine.com/spanish_tapas