**Beef Empanadas**

**Filling:**

1# ground beef

½ onion, small dice

3 cloves garlic, minced

1 Tbsp. paprika

3 Tbsp. tomato paste

3 Tbsp. pumpkin puree

1 tsp. oregano

1 tsp. cumin

¼ cup green olives (optional)

3 Tbsp. craisins or raisins (optional)

Salt and pepper to taste

**Other Ingredients:**

1 pkg. empanada wraps

1 egg

**INSTRUCTIONS**

**Filling:**

1. Cook the beef until it is fully cooked in a large pan over medium heat.
2. Add onions and garlic and cook until the onions soften; about 4 minutes.
3. Pour this into a large bowl.
4. Stir in all other filling ingredients.
5. Season to taste.

**Assembly:**

1. Whisk the egg.
2. Lay out the empanada wraps.
3. Put scoop of meat into the center of each wrap. You want to leave about a 1 inch rim all around the outside.
4. Brush the egg around the outside of the wrap.
5. Fold in half. Press all around the outside with a fork to seal the empanada and make a crimped design.
6. Fry until the empanada is golden brown and floats; flipping once during the cooking.