**Empanadas**

Filling: Dough:

1 lb. ground beef 2 c. flour

1 medium onion, finely diced 1 tsp. baking powder

1 jalapeno pepper, minced 1 tsp. salt

¼ tsp. chili powder ¼ c. cold butter

1 (14.5 oz.) can diced tomatoes ½ c. cold water

Salt and pepper egg wash

½ cup fresh cilantro, chopped

1. In a large skillet over medium heat, cook meat until no longer pink, breaking it up into small pieces, 5-7 minutes.

2. Add onion and chili, cook until soft, about 5 minutes.

3. Stir in chili powder and tomatoes.

4. Cook over medium heat until mixture has thickened, 12-15 minutes. Season with salt and pepper. Fold in cilantro and let cool.

5. In a bowl, combine flour, baking powder, and salt. Using your fingers, work the butter into the dry ingredients until mixture is crumbly. Add just enough water that the mixture comes together (you may not need the entire ½ cup).

6. Divide dough into 4 pieces and roll out to ¼” thick. Place ¼ of meat mixture on one side of the dough and fold the other side of the dough over, crimping edges together with a fork.

7. Brush tops of empanadas with egg wash and place on parchment lined baking sheet. Bake at 400\* until golden brown, rotating halfway through, 30-40 minutes.