



Vegetarian Chicken Empanadas

Makes: 6 Empanadas • **Takes:** 30 minutes to make and 15 minutes to cook

Equipment:

- 2 bowls
- teaspoon
- small knife
- chopping board
- tablespoon
- fork
- baking tray

Skills:

- bridge-cutting, claw-cutting
- measuring
- shaping

Ingredients:

½ pack **Linda McCartney's Vegetarian Chicken Pieces**
¼ lime
½ teaspoon ground cumin (A)
½ teaspoon mild chilli powder (B)
1 clove garlic
½ red pepper
3 spring onions
1 tablespoon sweet chilli sauce
2 tablespoons **plain flour**
2 tablespoons water
6 mini **flour tortillas**
1 tablespoon olive oil
To serve: sour cream, salsa (optional)

* Allergens highlighted in bold



Turn the oven to 180°C. Put the Linda McCartney Vegetarian Chicken Pieces in the fridge. Squeeze the lime into a bowl and add the cumin (A) and mild chilli powder (B).



Peel the garlic and finely chop the clove, or you can use a garlic crusher if you prefer. Add the chopped garlic to the bowl.



Put the red pepper half onto a chopping board and push down to flatten slightly. Use the claw-cutting technique to cut the half into thin strips. Cut the strips into small pieces and put into the bowl.



Using the claw-cutting technique, cut the ends off the spring onions, put to one side. Cut the spring onions into small pieces. Add the spring onion pieces to the bowl.



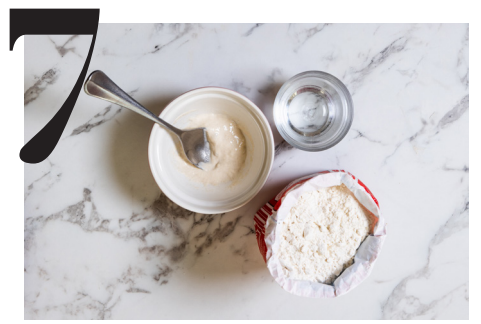
Using the bridge-cutting technique, cut the Linda McCartney Vegetarian Chicken Pieces into quarters. Add to the pepper mixture.



Add sweet chilli sauce and mix everything together really well.



Put the empanadas on a baking tray, rub a little oil over each empanada and cook in the oven for 15 minutes until golden.



In another bowl, mix together the flour and water to make a sticky paste. This is what you will use to stick the tortilla together.



Divide the vegetarian chicken and pepper mixture between 6 mini tortilla wraps - you will need about 2 heaped tablespoons on each wrap.



Spoon a little paste around the edge of the tortilla. Fold the tortilla over the filling and press hard to seal. Use a fork to make a pretty pattern around the edge.