



Chicken Empanadas Flavor mosaic.com

– 6 + servings

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Empanadas De Pollo (Chicken Empanadas) Recipe

★★★★★

Empanadas De Pollo, or Chicken Empanadas, are savory hand pies filled with Mexican seasoned chicken, cream cheese, and corn that make great appetizers or a delicious weeknight dinner!

Course Appetizers, Main Dishes
Cuisine Mexican, Tex-Mex

Keyword Best Chicken Empanadas, Chicken Empanadas, Empanadas de Pollo, Savory Chicken Hand Pies

Prep Time 20 minutes

Cook Time 20 minutes

Total Time 40 minutes

Servings 6

Calories 166kcal

Author [Michele @ Flavor Mosaic](#)

Ingredients

- 1 tablespoon oil (or cooking spray)
- 1/4 cup chopped onion
- 1 teaspoon [minced garlic](#) (about 1 clove)
- 1 Tablespoon chipotle chiles with adobo sauce (See note below)
- 4 ounces [cream cheese](#) (1/2 block)
- 1/2 cup pepper jack cheese, shredded
- 1-1/2 cups shredded cooked chicken (See note below)
- 3/4 cup [corn](#) (fresh, frozen, or fresh)
- 2 tablespoons chopped cilantro
- 2 each [refrigerated pie crusts](#) (1 box)
- 2 tablespoons egg whites (to brush on empanada dough)

Instructions

1. Spray a saute pan with non stick spray, or use a little oil, and to cook onion till translucent.
2. Add the garlic and cook another minute.
3. Add the chipotle, cream cheese and pepper jack cheese and cook till melted and combined.
4. Add the chicken and corn and heat for 2 minutes. Remove from the heat and add the cilantro.
5. Preheat the oven to 400°.
6. Roll out the pie crust and use a large circle cutter or turn a bowl upside down and cut around it with a knife.
7. Place a large spoon of chicken filling in the middle. Pinch the sides together, then use a fork and crimp the edges to seal well. Brush tops with egg white.
8. Place in the oven and bake till golden brown, about 18 to 20 minutes. Serve with sour cream and salsa.

Notes

1. **Chipotle Chiles in Adobo Sauce** - I recommend emptying the contents of a small can of Chipotle Chiles in Adobo Sauce in a blender or food processor and processing until smooth. This creates a smooth sauce that can be refrigerated or frozen. Then you can use a teaspoon or tablespoon of the chipotle sauce in recipes, as needed.
2. **Chicken** - Feel free to use a rotisserie chicken, or leftover cooked chicken from another recipe, like [Crock Pot Chicken Tacos](#), or [Instant Pot Chicken Tinga](#), or [Rotisserie Chicken Tenders](#).

Nutrition

Calories: 166kcal | Carbohydrates: 6g | Protein: 8g | Fat: 13g | Saturated Fat: 6g | Trans Fat: 1g | Cholesterol: 38mg | Sodium: 176mg | Potassium: 123mg | Fiber: 1g | Sugar: 2g | Vitamin A: 505IU | Vitamin C: 2mg | Calcium: 85mg | Iron: 1mg

Artichoke Dip

Ingredients

- 1 can (14 oz) artichoke hearts, drained and chopped
- 1 cup mayonnaise
- 1 cup Parmesan cheese, finely grated
- 2 tablespoons garlic powder

Directions

1. Preheat oven to **375°F (190°C)**.
2. Drain artichoke hearts well and chop coarsely.
3. In a mixing bowl, combine artichoke hearts, mayonnaise, Parmesan cheese, and garlic powder. Stir until evenly blended.
4. Spread mixture into a casserole dish.
5. Bake for **30 minutes**, until hot and lightly golden on top.
6. Serve warm with crackers, bread, or fresh vegetables for dipping.

NOTE: I don't use cornichons, parsley or red onion. Also, I will probably use dijon mustard.

Classic Potato Salad

Ingredients

4 pounds (1.8 kg) russet potatoes, peeled and cut into 3/4 inch cubes

Kosher salt

1/4 cup sugar (1 3/4 ounces; 50 g), divided

6 tablespoons (90 ml) rice wine vinegar, divided

3 ribs celery, finely diced (about 1 cup)

1 medium (8-ounce; 225 g) red onion, finely diced (about 1/2 cup)

4 medium scallions, green parts only, thinly sliced (about 1/2 cup, optional)

1/4 cup fresh parsley leaves, washed and minced (optional)

1/4 cup chopped cornichons (see note)

2 tablespoons whole grain mustard (more or less to taste)

1 1/4 cups mayonnaise

Fresh ground black pepper

Directions

Add 2 quarts water to a large saucepan. Add potatoes, 2 tablespoons kosher salt, 2 tablespoons sugar, and 2 tablespoons vinegar. Bring to a boil over high heat. Reduce to simmer, and cook, stirring occasionally, until potatoes are tender, about 10 minutes. Drain potatoes and transfer to rimmed baking sheet. Spread into even layer, then sprinkle with 2 tablespoons vinegar. Allow to cool to room temperature, about 30 minutes.

In a large bowl, combine remaining 2 tablespoons sugar, remaining 2 tablespoons vinegar, celery, onion, scallion (if using), parsley (if using), pickles, mustard, and mayonnaise. Stir with rubber spatula to combine. Fold in potatoes. Season to taste with salt and pepper. Cover and rest in fridge for at least 1 hour and up to 3 days before serving.

Potato salad dressing ingredients, then tossed with potatoes in large bowl.

Baked Vidalia Onion Dip

2 cups Vidalia onions, fine chopped

2 cups shredded Swiss cheese

2 cups mayonnaise

2-4 tablespoons Parmesan cheese

Mix onions, Swiss cheese, and mayonnaise. Pour into a lightly greased 1-quart ovenproof serving dish. Sprinkle Parmesan cheese ontop and bake at 325 degrees for 40 to 45 minutes. Serve with crispy tortilla chips.

Tortellini Salad

Cheese tortellini – cooked according to directions

Raw Broccoli Florets

Raw Mushrooms sliced

Artichoke hearts (canned) cut into quarters

Kraft Zesty Italian dressing

Mix all the ingredients together

The amounts and sizes of the individual pieces are to your own preferences

The Best Vegan Chili Ever!!!

This vegan chili recipe is a plant-based twist that tastes better than meat chili!!! You read that right. This vegan chili recipe has **won 1st place at a chili cook-off** competing against non-vegan recipes! 🏆 Packed with protein and fiber this award-winning vegan chili is not only perfect for game day or entertaining but also **easy to make**, full of good-for-you ingredients, and freezes beautifully for meal prep.

Prep Time: 10 mins Cook Time: 1 hr 10 mins Total Time: 1 hr 20 mins

Servings: 8 (makes 8 - 10 cups)

Author: Sam Turnbull

Ingredients

For the Chili:

- 1 tablespoon olive oil
- 1 yellow onion chopped
- 4 cloves garlic minced or pressed
- 2 cans (28 oz/796 ml each) diced tomatoes (6 ½ cups)
- 1 can (19 oz/ 540 ml) black beans drained and rinsed (or 2 cups cooked beans)
- 1 can (19 oz/ 540 ml) kidney beans drained and rinsed (or 2 cups cooked beans)
- 1 cup water (plus more if needed)
- 2 tablespoons chili powder
- 1 tablespoon cumin
- 1 tablespoon brown sugar
- 1 teaspoon salt
- 1 teaspoon smoked paprika
- ¼ - ½ teaspoon cayenne powder (optional for spice)

For the Meaty Tofu Crumbles:

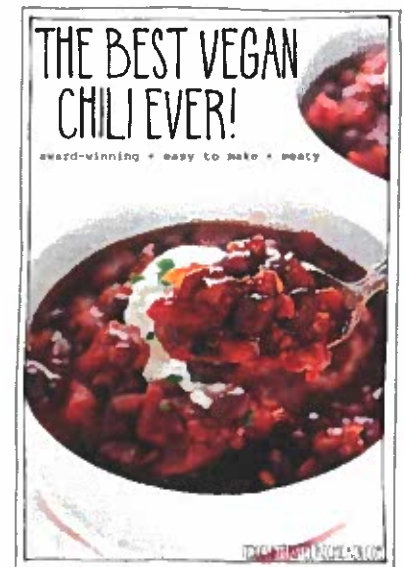
- 2 tablespoons nutritional yeast
- 1 tablespoon soy sauce (gluten-free if preferred)
- 1 tablespoon olive oil
- 1 block (12 oz/ 350 g) extra-firm tofu drained (no need to press it)

Instructions

1. **For the Chili:** Add the olive oil to a large pot and heat over medium-high heat. Add the onion and garlic and sauté until the onion is translucent and just begins to brown, about 5 minutes. Add the tomatoes, beans, water, and all of the spices. Bring to a boil and then reduce to simmer and continue to simmer with the lid off for 1 hour, giving it a stir every now and then. If the chili gets too thick, add water as needed to reach your desired consistency.
2. **For the Tofu Crumbles:** Preheat your oven to 350°F (180°C). Line a large baking sheet with parchment paper or lightly grease it.
3. In a large bowl, mix nutritional yeast, soy sauce, and olive oil. Break the tofu into a few large chunks and add them to the bowl, then use a potato masher to mash the tofu into crumbles. Stir the tofu crumbles well making sure all of the tofu is evenly coated in nutritional yeast mix.
4. Spread the tofu crumbles evenly over the prepared pan. Bake for 40 - 45 minutes, stopping to stir the tofu every now and then. Keep a close eye on it towards the end so that it doesn't burn. You want the tofu to be nicely browned. The smaller crumbles will be darker than the larger crumbles, and that's good because it will provide a variety of texture to the chili. Remove from the oven and set aside.
5. Once the chili has simmer for an hour, stir in the tofu crumbles into the chili and continue to cook for another 5 minutes. This will allow the tofu to absorb the sauce and become chewy. Serve hot with toppings of choice and a side of cornbread if desired. See notes for storage.

Notes

Storage/ Freezing: To store chili, let it cool and place it in an airtight container in the fridge for up to 3-4 days. For longer



4.97 from 397 votes

storage, freeze in freezer safe containers. Thaw in the refrigerator overnight, and reheat on the stovetop or in the microwave, adding liquid if needed to maintain consistency.

Oil-free: to make the chili oil-free, when sautéing the onions and garlic, omit the oil and instead do a water or broth sauté. When seasoning the tofu crumbles omit the oil and instead replace it with equal amounts vegetable broth or aquafaba.

What is chili powder? Chili powder is a spice blend commonly used in Tex-Mex and Mexican cuisines, featuring ground chili peppers, cumin, garlic powder, oregano, and paprika. It provides a warm, savory flavor with mild to moderate spiciness and is versatile in dishes like chili, tacos, and stews.

Can this be made in a crockpot? Yes. Sauté the onions and garlic in your crockpot on the sauté setting. Then add the tomatoes, beans, spices and cook it on the low setting for approximately 6-8 hours or on the high setting for around 3-4 hours. Add the tofu crumbles in at the end and continue to cook for another 5 - 10 minutes.

Find it online:

<https://itdoesnttastelikechicken.com/the-best-vegan-chili-ever/>

Scan the QR code for updates, tips, and to ask me any questions!



Nutella Brownies

These rich and fudgy Nutella brownies are a chocolate lover's dream come true! With Nutella as the star ingredient, these brownies offer an irresistible hazelnut flavor wrapped in a decadently moist and chewy texture. Perfect for any occasion, they can be whipped up in no time with just a few simple ingredients. Whether you're serving them with a scoop of vanilla ice cream or enjoying them on their own, these Nutella brownies are guaranteed to satisfy any sweet tooth. The best part? They're a one-bowl recipe, making clean-up as easy as enjoying them!

Ingredients:

- 1 cup Nutella
- 2 large eggs
- 1/2 cup all-purpose flour
- 1/4 tsp salt
- 1/2 tsp vanilla extract
- 1/4 cup cocoa powder (optional for extra chocolatey richness)
- 1/4 cup chocolate chips (optional for extra indulgence)

Instructions:

1. **Preheat the oven** to 350°F (175°C) and line an 8×8-inch baking pan with parchment paper, leaving some overhang for easy removal.
2. In a medium-sized mixing bowl, **combine the Nutella and eggs**. Stir until the mixture is smooth and fully combined.
3. **Add the flour, salt, and vanilla extract**, and mix until just incorporated. If using, fold in the cocoa powder and chocolate chips for an extra layer of chocolate flavor.
4. **Pour the batter** into the prepared baking pan, spreading

it evenly with a spatula.

5. **Bake for 20-25 minutes**, or until a toothpick inserted into the center comes out with moist crumbs (not wet batter).
6. Let the brownies **cool completely** in the pan before lifting them out using the parchment paper overhang. **Cut into squares** and enjoy!

These Nutella brownies can be stored in an airtight container at room temperature for up to 3 days, though they rarely last that long!

Cake Mix Cookie Bars

These Cake Mix Cookie Bars are warm, gooey, soft, fluffy and completely irresistible. It's quick and easy to make too—one bowl and ready in a snap!

5 from 3 votes

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Prep Time 10 minutes mins

Cook Time 25 minutes mins

Total Time 35 minutes mins

Course Cookies and Bars

Cuisine American

Servings 12 bars

Calories 323 kcal

Ingredients

- 15 oz boxed cake mix any flavor
- 2 large eggs
- ½ cup butter melted
- 1 ½ cups chocolate chips or other mix-ins such as chopped candies, or nuts
- additional mix-ins if desired

Instructions

1. Preheat the oven to 350 F. Line a 9" x13" baking pan with parchment paper and set aside.
2. In a large bowl, combine the cake mix, melted butter and eggs until the batter is smooth. Note that the batter will be very thick.
3. Fold in the chocolate chips (or other mix-ins of your choice).
4. Gently press the mixture into the prepared pan in an even layer.
5. Bake for 22-25 minutes, or until a toothpick inserted into the center comes out clean.
6. Allow to cool before slicing into bars and serving.

Nutrition details are an estimate, per serving.

https://allsherecooks.com/wprm_print/cake-mix-cookie-bars