

Chicken Empanadas

3 cups chopped, cooked chicken

1 (8-ounce) package shredded Colby and Monterey Jack cheese
blend

4 ounces cream cheese, softened

1/4 cup chopped red bell pepper

1 jalapeno, seeded and chopped

1 tablespoon ground cumin

1 1/2 teaspoons salt

1/2 teaspoon pepper

1 (15-ounce) package refrigerated pie crusts

Water

Preheat oven to 400 degrees F.

Lightly grease a baking sheet. In a large bowl, combine the chicken and next 7 ingredients. Unroll 1 piecrust onto a lightly floured surface. Roll into a 15-inch circle. Cut out rounds, using a

3-inch cookie cutter. Re-roll dough as needed. Repeat procedure with remaining piecrusts, making 12 to 15 circles total. Arrange 1 round on a clean, flat surface. Lightly brush the edges of crust with water. Place 1 heaping teaspoon of chicken mixture in the center of the round. Fold the dough over the filling, pressing the edges with a fork to seal. Repeat with the remaining rounds and chicken mixture. (Up to this point, the recipe can be made ahead and frozen for up to 1 month). Arrange empanadas on the prepared baking sheet. Bake for 15 minutes.