

Empanadas (Pastelillos)

Ingredients:

Turkey, beef, chicken or filling of choice
Goya Adobo (or salt, pepper and garlic powder)
Canola oil
Goya Recaito
Goya discs
Tomato sauce
Fresh garlic

Instructions:

Season filling of your choice with Goya Adobo. (Season to taste)
Sauté 2 tablespoons of oil, Goya Recaito, garlic and tomato sauce in a pan.

Add your meat to the sauce and stir until it's cooked through.

Once cooked, add a heaping spoonful of filling to the center of a Goya disc. Fold it over and use a fork to press down and seal the edges on both sides.

Fry empanadas in hot oil for 3-4 minutes until golden brown.