



fresh produce



• seafood



• gourmet



# Chilean Mixed Seafood Empanadas with Chili Salsa

Serves: 2

## Ingredients

### Dough

- 300g all-purpose flour
- 5g baking powder
- 5g sugar
- 1g salt
- 50g cold butter, cubed
- 1 egg
- 10ml chicken stock

### Empanadas Filling

- 200g Chilean Mixed Seafood
- 50g onion, sliced
- 10g garlic, sliced
- 50g red capsicum, diced
- 50g green capsicum, diced
- 2g dried oregano
- 5g curry powder
- 30g tomato paste
- 10g vinegar
- 100g mozzarella cheese, shredded
- 100g cheddar cheese, shredded

### Chili Salsa

- 20g shallots, sliced
- 15g garlic, sliced
- 120g cherry tomatoes, diced
- 20g green chili, sliced
- 30ml vinegar
- 30ml olive oil
- 5ml lime juice
- 5g sugar
- 3 stalk coriander, finely chopped
- 2 stalk spring onions, finely chopped

## Preparation

1. Rub cold butter with dry ingredients until it forms into coarse crumbs.
2. Add egg & chicken stock. Mix until it forms a dough.
3. Let it rest for 30 mins.
4. Heat oil in a pan. Sauté onion & garlic until fragrant.
5. Add in capsicums, all the dry ingredients, tomato paste, vinegar & Mixed Seafood.
6. Cook for 4 mins till all is combined. Turn off heat & add in cheese. Set aside to cool.

## Finishing

1. Roll & flatten dough to 0.2 cm thin. Cut into circles
2. Fill a spoonful of empanadas filling and crimp dough at the edges.
3. Deep fry empanadas until golden brown.

## Chili Salsa

1. Mix all ingredients and season to taste. Keep chilled.
2. When ready to eat, dip Chilean Mixed Seafood Empanadas in salsa or serve salsa as a side dish.