

# Vietnamese Empanada

Makes 16

These are bite size and served hot.



## Ingredients:

- 1 1/2 Tbsp. vegetable oil
- 1 small shallot (3 Tbsp. chopped)
- 1 large garlic clove
- 3 oz. ground pork
- 6 oz. medium shrimp
- 1/3 cup diced jicama or sweet potato
- 1/2 tsp. sugar
- 3/8 tsp. fine sea salt (divided)

- 1/8 tsp. recently ground pepper
- 1 green onion (2 Tbsp.)
- 1 egg
- 1 piecrust dough (14 oz.)

## Equipment:

- 2 rimmed baking pans
- Rolling pin
- Parchment paper
- 4" round cutter

## Vietnamese Empanadas:

<input checked="" type="checkbox"/>	Directions	Min.	
	Preheat oven to 400 and set out pie dough to thaw		21
	Peel and finely chop 1 small shallot (3 Tbsp.)	2	
	Peel, mince, and press 1 large clove of garlic	2	
	Peel, rinse, and chop 6 oz. shrimp into pea-size	5	
	Peel and dice 1/3 cup jicama or sweet potato	5	
	Cut off green part of the onion and chop (2 Tbsp.)	2	
	In a skillet, heat 1 1/2 tsp. oil and then sauté shallot and garlic	2	
	Add 3 oz. ground pork. Break up into small pieces as it fries.	2	
	Add the shrimp, jicama (or potato), 1/2 tsp. sugar, 1/2 tsp. salt, 1/8 tsp. pepper	2	
	Sauté until the jicama or potato is tender	3	
	Turn off the heat. Add green onions	1	
	Transfer to a bowl and cover or refrigerate		9
	Line two baking sheets with parchment paper or silicon pads	1	
	In a bowl, beat 1 egg plus 2 tsp. water to make an egg wash	1	
	Unroll a piecrust and then use a rolling pin to expand it to 1/8" thick, 12" diameter	2	
	Use a 4" cookie cutter to cut out 6 circles of dough	3	
	Gather unused dough and knead it into a ball. Roll it out and cut two more circles of dough. Repeat for second dough.	1	
	Brush some egg wash on the rim of each circle of dough	1	
	Place 1 Tbsp. of filling in a circle of dough. Fold over. Seal edge with tines of a fork or twist edge. Repeat for all 16.	15	
	Brush tops with egg wash	2	
	Bake	18	
	Allow to cool	10	
	Total		1 hr. 25 min