

Chicken Empanadas

1 box (15 ounces) refrigerated pie crusts (two 11-inch rounds)

4 ounces cream cheese

2 tablespoons chopped fresh cilantro

2 tablespoons salsa

½ teaspoon ground cumin

½ teaspoon salt

¼ teaspoon garlic powder

1 cup finely chopped cooked chicken

1 egg, beaten

Additional salsa

1. Remove pie crust pouches from box; let stand at room temperature 15 to 20 minutes.
2. Heat cream cheese in small heavy saucepan over low heat; cook and stir until melted. Add cilantro, salsa, cumin, salt and garlic powder; stir until smooth. Stir in chicken; remove from heat.
3. Unfold pie crusts; remove plastic film. Roll out slightly on lightly floured surface. Cut crusts into 3-inch rounds using biscuit cutter. Reroll pie crust scraps and cut enough additional to equal 20 rounds.
4. Preheat oven to 425°F. Line baking sheet with foil. Place about 2 teaspoons chicken mixture in center of each round. Brush edges lightly with water. Pull one side of dough over filling to form half circle; pinch edges to seal.
5. Place 10 to 12 empanadas on prepared baking sheet; brush lightly with egg. Bake 16 to 18 minutes or until lightly browned. Serve with salsa.

Makes 10 appetizer servings

Note: Empanadas can be prepared ahead of time and frozen. Simply wrap unbaked empanadas in plastic wrap and freeze. To bake, unwrap and follow directions baking 18 to 20 minutes.

