

ARROWHEAD STADIUM'S DORITOS EMPANADAS

INGREDIENTS FOR EMPANADA

Empanada Wraps	12 each
Beef, Ground	1#
Onions, Yellow, Diced	½ cup
Seasoning, Taco	3 Tablespoons
Doritos, Crushed	4 oz
Cheddar, Shredded	1 cup
Egg Wash	1 Egg with 2 Tbsp Water

INGREDIENTS FOR AVOCADO CREMA

Avocado, Smashed	1 each
Sour Cream	1 cup
Lime	2 tsp
S&P	to taste



PROCEDURE:

1. Sweat onions, then add ground beef and brown. Cook until beef reaches 165 degrees F.
2. Drain fat off of beef, add ½ cup water and seasoning.
3. Stir in 2 tbsp of crushed Doritos and all of the cheddar cheese.
4. Lay out empanada shells and brush with egg wash.
5. Place 2 Tbsp of beef filling in the middle of each shell and fold over to close.
6. Lightly press edges with fingertips or a fork to seal the empanada.
7. Bake or fry until golden.
8. Drain, brush with egg wash, then dip in remaining crushed Doritos and fry until crispy.
9. ENJOY!