

HOW TO MAKE ARGENTINIAN BEEF EMPANADAS RECIPE (WITH CHIMICHURRI)

RECIPE CARD

Makes: 12 empanadas

Prep time: 35 minutes (plus cooling time for the filling)

Cook time: 20 minutes

INGREDIENTS

- 12 empanada dough discs (tapas para empanadas, or homemade)
- 500g beef mince, preferably chopped skirt or chuck, not fine mince
- 1 large brown onion, finely diced
- 1 red capsicum, finely diced
- 2 garlic cloves, minced
- 2 tbsp olive oil
- 1 tbsp sweet paprika
- 1 tsp ground cumin
- 1 tsp dried oregano
- 1/2 tsp chilli flakes
- 1 tsp salt
- 80ml beef stock
- 2 hard-boiled eggs, chopped
- 12 green olives, pitted and chopped
- 2 spring onions, sliced
- 1 egg, beaten, for egg wash
- Chimmi & Co chimichurri, for serving

METHOD

1. **Cook the onion and capsicum.** Heat the olive oil in a large pan over medium heat. Add the onion and capsicum, cook until soft, about 8 minutes. Add the garlic and cook another minute until fragrant.
2. **Brown the beef.** Add the beef mince to the pan, breaking it up as it cooks. Stir in the paprika, cumin, oregano, chilli flakes and salt. Cook until the beef is browned through.
3. **Simmer the filling.** Pour in the beef stock and simmer until the liquid is mostly absorbed and the mixture is moist but not wet. Take off the heat and let it cool completely, a quick 30 minutes in the fridge speeds this up.
4. **Add the extras.** Once cooled, stir through the chopped boiled egg, olives and spring onion.
5. **Fill the discs.** Lay out the empanada discs. Place a heaped tablespoon of filling in the centre of each one. Don't overfill or they'll split when you seal them.
6. **Seal with the repulgue.** Fold the disc in half to form a half-moon. Press the edges to seal, then fold small triangles of the edge over each other along the seam to make the traditional plaited edge. A simple fork crimp works fine too if you're short on time.
7. **Egg wash and bake.** Preheat the oven to 200°C (180°C fan). Place the empanadas on a lined tray, brush with the beaten egg, and bake for around 20 minutes until golden.

Serve warm, with a bowl of Chimmi & Co chimichurri alongside for dipping. That's how it's done back home, and it's worth doing it the same way here.

 [Click here to watch a quick video in YouTube](#) | [Check out the full recipe in our online blog here](#)

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