

STEAK EMPANADA PIES



Make it tonight in 55 minutes

- ☐ TOP SIRLOIN STEAK
- ☐ PIE CRUST
- ☐ SMOKED PAPRIKA
- ☐ ONION
- ☐ GARLIC
- ☐ CUMIN
- ☐ BROWN SUGAR
- ☐ LIME
- ☐ RED PEPPER
- ☐ VEGETABLE OIL
- ☐ BUTTER
- ☐ EGG
- ☐ SALT/PEPPER



Pairs perfectly with **Vitral**

See recipe on back

STEAK EMPANADA PIES

Ingredients

1 lb TOP SIRLOIN STEAK	1 LIME (large)
2 rolls PIE CRUST	1 RED PEPPER
1 tsp SMOKED PAPRIKA	(chopped)
1 ONION (chopped)	2 Tbsp VEGETABLE OIL
1 tsp GARLIC (minced)	2-3 Tbsp BUTTER
1 tsp CUMIN	1 EGG (large)
1 Tbsp BROWN SUGAR	To taste SALT/PEPPER

Directions

- 1 Brush skillet with vegetable oil and heat on high for 5 minutes (or until lightly smoking). Dry sirloin with paper towels, add carefully to hot pan and cook for 3 minutes. Flip steak and cook for another 2 minutes. Add butter to pan and cook for 1 more minute while spooning the butter over the top of the steak. Remove steak and let rest 5 minutes, then cut into chunks.
- 2 Add onions to pan and stir; simmer for 3 minutes until onions become transparent. Add garlic, cumin, paprika, red pepper, lime, brown sugar, salt and pepper. Simmer an additional 3 to 4 minutes. Remove from heat and let rest.
- 3 Preheat oven to 375° F. Unroll pie crusts. Place meat and cooled onion/peppers mixture in the lower half of each pie crust. Fold top crust over the filling and then fold over crust edges to seal.
- 4 Beat egg and brush over the top of each crust. Bake 30 minutes until golden brown. Remove and let rest for 5 minutes, then cut in half for each serving.

4 SERVINGS

Prep time: 25 minutes
Cook time: 30 minutes
Total time: 55 minutes

*Pairs perfectly
with*

Vitral

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