

Empanadillas

airy Free







ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

1 eggs

| 8 oz pork sausage |
|---|
| 0.5 cup onion finely chopped |
| 1 teaspoon garlic finely chopped |
| 0.3 cup raisins finely chopped |
| 0.3 cup olive green pitted finely chopped |
| 1 teaspoon ground cumin |
| 17.3 oz puff pastry frozen thawed |
| |

| | 1 teaspoon water |
|-----|---|
| | 1 serving cilantro leaves fresh |
| | |
| Eq | uipment |
| | bowl |
| | frying pan |
| | baking sheet |
| | baking paper |
| | oven |
| | aluminum foil |
| | |
| Dii | rections |
| | Heat oven to 400°F. Line large cookie sheet with foil or cooking parchment paper; lightly |
| | spray with cooking spray. |
| | In 10-inch skillet, cook sausage, onion and garlic over medium-high heat 5 to 7 minutes, stirring occasionally, until sausage is no longer pink. Stir in raisins, olives and cumin; remove from heat. |
| | On lightly floured surface, roll 1 sheet of pastry into 12x9-inch rectangle, trimming edges if necessary. |
| | Cut into twelve 3-inch squares. |
| | Place 1 tablespoon sausage mixture on each pastry square. In small bowl, beat egg and water with fork until well blended. |
| | Brush egg mixture on edges of pastry squares. Fold pastry over filling to make triangles; press edges with fork to seal. |
| | Place on cookie sheet. Repeat with remaining pastry and sausage mixture. |
| | Brush tops of triangles with egg mixture. |
| | Bake 20 to 25 minutes or until golden brown. |
| | Serve warm. |
| | Garnish with cilantro. |

Nutrition Facts

Properties

Glycemic Index: 9.87, Glycemic Load: 5.71, Inflammation Score: -1, Nutrition Score: 2.8804347735384%

Flavonoids

Luteolin: O.01mg, Luteolin: O.01mg, Luteolin: O.01mg, Luteolin: O.01mg Isorhamnetin: O.17mg, Isorhamnetin: O.17mg, Isorhamnetin: O.17mg, Isorhamnetin: O.17mg, Isorhamnetin: O.02mg, Kaempferol: O.02mg, Kaempferol: O.02mg, Kaempferol: O.02mg, Quercetin: O.68mg, Quercetin: O.68mg,

Nutrients (% of daily need)

Calories: 152.29kcal (7.61%), Fat: 10.71g (16.48%), Saturated Fat: 2.89g (18.08%), Carbohydrates: 10.86g (3.62%), Net Carbohydrates: 10.33g (3.76%), Sugar: 0.31g (0.34%), Cholesterol: 13.62mg (4.54%), Sodium: 136.26mg (5.92%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 3.26g (6.52%), Selenium: 5.57µg (7.96%), Vitamin B1: 0.11mg (7.49%), Vitamin B3: 1.33mg (6.63%), Manganese: 0.11mg (5.7%), Vitamin B2: 0.08mg (4.82%), Folate: 17.63µg (4.41%), Iron: 0.77mg (4.28%), Vitamin K: 3.39µg (3.22%), Phosphorus: 31.41mg (3.14%), Zinc: 0.35mg (2.34%), Vitamin B6: 0.05mg (2.28%), Fiber: 0.52g (2.1%), Copper: 0.04mg (1.98%), Potassium: 58.36mg (1.67%), Vitamin B12: 0.1µg (1.61%), Magnesium: 6.09mg (1.52%), Vitamin E: 0.2mg (1.37%), Vitamin D: 0.16µg (1.06%)