



# TRIO OF EMPANADAS

with Heritage By Hatfield™ Black Pepper, Double Smoked and Maple Bourbon Bacon

SERVINGS: 4 | PREP TIME: 30 MINUTES | COOK TIME: 10 MINUTES

## INGREDIENTS:

### FOR EMPANADAS

12 (5- inch) empanadas discs, thawed  
 ½ cup cup of water with 1 Tbsp. of olive oil  
 1 Tbsp. olive oil (*brush the top of the empanadas*)

### FOR FILLING:

#### Double Smoked Bacon

4 pieces double smoked bacon  
 4 large eggs  
 2 Tbsp. plain Greek yogurt  
 salt and Pepper, to taste  
 cooking spray  
 Monterey Jack Cheese (*shredded*)

#### Maple Bourbon Bacon

4 pieces maple bourbon bacon  
 4 large eggs  
 2 Tbsp. plain Greek yogurt  
 Salt and pepper, to taste  
 Cooking spray  
 1 Tbsp. fig jam  
 4 oz. Havarti cheese- shredded

#### Black Pepper Bacon

4 pieces black pepper bacon  
 4 large eggs  
 2 Tbsp. plain Greek yogurt  
 Salt and pepper, to taste  
 Cooking spray  
 1 tsp. smoky apple chutney \*\*\*- (*see recipe*)  
 4oz brie cheese spread

## DIRECTIONS:

Preheat oven to 375°F.

### Make fillings:

Arrange all bacon flavors on prepared ½ sheet pan. Place in preheated oven and bake for 12-15 minutes until crispy (note: ovens may vary). Once cooked, remove and set aside. Pour off bacon fat and set aside.

Add the all the eggs to a bowl with Greek yogurt, salt and pepper, whisk until fully combined.

Add reserved bacon fat to a medium saute pan over medium heat. When fat begins to shimmer, pour in egg mixture. Using a rubber spatula to stir and scrape sides of pan, working into a soft scramble. (approximately 5-8 minutes). Divide eggs into 3 separate bowls and add ingredients for all the empanadas. Crumble each bacon into the bowl and let cool completely (approximately 20 minutes).

Line a sheet pan with parchment paper, spray with cooking spray. Place empanadas discs on the sheet pan and begin to fill each disc with each flavor of filling; brush with water/olive oil mixture, fold over to close. Using a fork or folding method to seal the edges. Brush the top of the empanadas with additional olive oil.

Place in preheated oven and bake for 10-12 minutes until golden brown.

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