

Vege Empanadas

1 can Vegetarian Burger
1 onion, chopped
1 garlic clove, chopped
1 bell pepper, chopped
3 hardboiled eggs, chopped
1 cup cooked rice
1/4 cup raisins
Cumin & pepper to taste

In pan with oil sauté onion and chopped garlic until softened. Add Vegetarian Burger, cumin, pepper, bell pepper, cooked rice, and chopped hard boiled eggs.

Stir for 5-8 minutes. Add raisins and stir for another 2 minutes.

For the empanada dough use Goya Empanada discs. Place vegetarian meat in empanada dough, make empanada per instructions on package and fry them.

Submitted by Myrtha S. of North Carolina