

More than 1 hour

Makes 10-12

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Ingredients

- 3 cups (450g) flour
- 1 tsp (5ml) salt
- ¼ cup (60ml) butter, melted
- 1½ cups (375ml) lukewarm water
- 1 pack (about 680g) chicken breast, cubed
- 1 Tbsp (15ml) each dried chilli flakes and smoked paprika
- 1 tsp (5ml) each chilli powder and dried herbs
- 2 cloves garlic, chopped
- Glug olive oil
- ¼ cup (60ml) peri-peri sauce
- Handful parsley, chopped

Spicy mayo dipping sauce:

- ½ cup mayonnaise
- 1 Tbsp (15ml) smoked paprika
- ½ tsp (3ml) chilli powder
- ¼ cup (60ml) sriracha

Method

1. Combine flour, salt, melted butter and lukewarm water in a bowl and mix well.
2. Knead dough on a floured surface for 5–7 minutes, or until smooth.
3. Cover with clingfilm and rest in the fridge for 30 minutes.
4. Combine chicken, chilli flakes, paprika, chilli powder, herbs and garlic.
5. Heat oil in a pan and fry chicken for 5–7 minutes, or until cooked.
6. Stir in peri-peri sauce and a handful parsley and cook for 2–3 minutes. Set aside to

cool.

7. Roll out dough to 4mm thickness on a floured surface and use a 6cm cookie cutter to make circles.
8. Place 2-3 Tbsp of chicken filling in centre of each circle, brush edges with water and fold to enclose.
9. Crimp edges to seal and make small slits on top for steam to escape.
10. Place on a lined oven tray and brush each empanada with beaten egg.
11. Bake at 180°C for 15-20 minutes.
12. Mix all dipping-sauce ingredients.
13. Serve empanadas hot with spicy mayo.

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