

Vege Empanadas*

1 can Worthington Vegetarian Burger

Chopped onion

Chopped garlic

Chopped bell pepper

Chopped hard boiled eggs

Cooked rice

Raisins

Cumin & pepper

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 disc.

Place vegetarian meat in empanada dough, make empanada and fry them.

Submitted by Myrtha S. of North Carolina