



Chicken Empanadas



1 T butter

1/2 c chopped sweet onion

2 T finely chopped green pepper

1 c cooked chicken, finely chopped

1 packet McCormick chicken taco seasoning

1 15-oz. package prepared pie crust (2 crusts)

1 egg, beaten

Heat butter in skillet over medium heat. Cook onions and peppers 5 minutes or until onions are translucent. Stir in chicken, 2 tablespoons of the chicken taco seasoning and 1 tablespoon water. Turn to low and simmer 5-10 minutes. Remove from heat and cool slightly.

Meanwhile, unroll pie crusts on lightly floured surface. Cut 3-inch circles with biscuit cutter. Reroll dough scraps and cut additional circles to equal 24 total.

Place 1 tablespoon chicken mixture in center of each pie crust circle. Brush edges lightly with water. Fold one side of dough over filling to form half circle. Seal edges with fork. Place on baking sheet. (Make one at a time as the dough stretches better if it isn't softened by the filling.) Brush tops with beaten egg.

Bake at 350°F for 16-18 minutes or until golden.