



CHICKEN/ CHEDDAR CHEESE/ REFRIED BEANS AND SALSA VERDE MINI EMPANADA STYLE

Spice up snack time with these Chicken & Bean Mini Empanadas. Fluffy whole grain biscuit dough hugs a flavorful mix of diced chicken, refried beans, mild cheddar, and zesty salsa verde. Baked until golden brown, these handheld pockets are warm, cheesy, and packed with savory goodness in every bite.

Yield: 6 – 5.1 oz. Mini Empanadas

INGREDIENTS

6 Unit **RICH'S** HANDI-SPLIT BISCUIT DOUGH WITH 51%
WHOLE GRAIN (#13457)

1 C Cooked Chicken, ¼" Diced

½ C Refried Beans, Canned

1 C Shredded Cheddar Cheese, Mild

⅓ C Salsa Verde, Prepared

DIRECTIONS

- 1 Thaw the biscuit dough rounds on an oil sprayed, parchment lined, sheet pan in the refrigerator. Keep dough covered to prevent it from drying out.
- 2 Flatten biscuit dough into a 3 ½" to 4" round.
- 3 Combine the cooked chicken, refried beans, cheese, and salsa verde. Mix until well blended.
- 4 In the center of each dough, place ¼ cup (4T) tightly packed or 2.50 oz. of filling.
- 5 Fold the dough into a half-moon and use a fork to firmly press dough edges together to seal. Place doughs 1" apart on a ½ sheet pan that is lined with parchment and coated with cooking spray.
- 6 Bake in a preheated oven until golden brown and internal temperature reaches 165°F: Convection Oven: 350°F for 8-10 minutes. Standard Oven: 400°F for 12 to 14 minutes.



CHEF NOTES

1 empanada provides 2.25 oz grain equivalent and 1.75 MMA.