Chicken Empanadas

Ingredients:

2 tbsp Olive Oil
½ cup Onion, minced (½ med yellow Onion)
1 red Bell Pepper, minced
1 yellow or orange Bell Pepper, minced
4 Garlic cloves, minced
2 tbsp Cilantro, finely minced
2 cups cooked & shredded Chicken Breasts, or 6 Chicken Tenders
2 tsp Chicken Bouillon
1 cup Water
1 tbsp Tomato Paste
1 tsp Onion Powder
1 tsp Garlic Powder
½ tsp kosher Salt
1 Egg (for Egg wash)
10 large Empanada Discs, or 20 small.
Note: I buy discs from Buenos Aires Café at Hill Country Galleria.

Directions:

Preheat oven to 400º.
In a large skillet, heart olive oil over medium heat.
Add onions and peppers and sauté until softened, about 5 minutes.
Add garlic and cilantro and stir until fragrant, about one minute.
Add chicken, water, bouillon, tomato paste, powders, and salt.
Bring to a simmer, stirring often.
Allow to cook until liquid has evaporated, but mixture is not dry, about 5-8 minutes.
Working one disc at a time, using small discs, scoop 1 heaping tbsp of mixture and place it on disc.
Fold over to half moon shape, with fork, press edge along to seal.
Continue.
On a baking sheet lined with parchment paper, brush egg wash over empanadas.
Bake for 17-20 minutes until golden brown.
Let cool 7 minutes or so.

Optional: Chimichurri to dip. I used the Buenos Aires Café dry chimichurri mix. I used:

5 tbsp of mix for picnic.
Ratio Mix:
1 tbsp mix
1 tbsp vinegar.
Let sit for 5 minutes.
Add 2 tbsp olive oil.
Salt to taste.