

Pumpkin & Squash Empanadas

Thank you to Chef Nicole for creating this lesson and recipe. We had so much fun making pumpkin empanadas with 540 kids and loved using pumpkins and herbs grown right in our own school garden. Enjoy!

Dough

Yield 16-5" rounds of dough

- 2 cups all purpose flour
- ½ teaspoon kosher salt
- 8 tablespoons cold, unsalted butter- cut into 1" cubes
- 5 tablespoons cold water

Add flour, salt, and butter to the bowl of a food processor and pulse until dough is the texture of cornmeal (about 12 pulses). (Alternatively, if you do not have a food processor, dough can be made by cutting butter into flour with a fork or pastry cutter). Add cold water to flour/butter mixture and pulse until dough comes together. Dough should be slightly sticky and easily form a ball. Roll all bits of dough into a ball, flatten into a disc and cover tightly with plastic wrap. Chill in refrigerator for at least 20 minutes.

To assemble, roll out the dough to 1/8-inch thick. Using a 5-inch saucer as a guide, cut out 16 rounds. Knead and re-roll any trimmings. Place 1 tablespoon of filling on each round, a little off center. Dampen the edges of each pastry with a little water and fold in half over the filling. Seal the edges by pressing them with the tines of a fork or your fingertip. Place empanadas on a sheet pan and bake at 425°F for 10–15 minutes.

Roasted Squash & Pumpkin Filling

- 1 pound total roasted pumpkin & squash (we used butternut)
- ½ small onion- diced
- 1 clove garlic- minced
- 1 teaspoon olive oil
- ¼ teaspoon cinnamon
- ¾ teaspoon smoked paprika
- 1 teaspoon kosher salt
- 1 tablespoon fresh sage- chopped

Over medium heat, sauté garlic & onions in olive oil until just browned, about 6-8

minutes. Add pinch of salt.

Place squash, sautéed onions & garlic, and remaining ingredients in large bowl and mash with a potato masher or back of a large fork. Alternately, all ingredients can be blitzed in food processor to smooth.

This recipe will yield more filling than needed for 1 batch of empanada dough but can be frozen and used at another time. Enjoy!