




Party empanadas

A delicious way to get the party started.

 Less than 30 minutes **Serves:** 12

Recipe Type: Finger food

Ingredients

Main Ingredients

200 grams PnP hot smoked salmon,
flaked
.....
90 grams PnP salad onions, chopped
.....
125 grams PnP cream cheese
.....
2 rolls PnP puff pastry, (400g each),
defrosted
.....
1 PnP egg, beaten
.....
1 sprinkle sesame seeds, or poppy
seeds
.....

Method

- **Prehead** oven to 200°C.
- **Mix** together salmon, salad onions and cream cheese.
- **Unroll** pastry and roll slightly thinner.
- **Cut** out 10cm discs using a saucer as a guide.
- **Brush** edges of pastry with egg.
- **Place** a dollop of filling in the centre of each pastry disc and fold over to enclose.
- **Crimp** edges with a fork.
- **Brush** pastry with egg and sprinkle with sesame or poppy seeds.
- **Bake** for 20 minutes or until golden and puffed up.
- **Serve** hot or cold.