



CHICKEN EMPANADA



STEP 1: Preheat oven to 400° F. While oven is preheating, place provided parchment paper on the baking sheet. Next, place the Chicken Empanadas on the parchment paper and make sure they have at least ½” of space between each piece to bake evenly.

STEP 2: Place the baking sheet in the middle of the oven. Bake the Chicken Empanadas for 30-35 mins. in a conventional oven, 25-30 mins in a convection oven, or until golden brown.

STEP 3: When the Chicken Empanadas reach a golden brown, remove them from the oven. Let them cool down completely before you enjoy them, which takes about 15 minutes, since the filling takes longer to cool.

**Because all ovens vary, check Chicken Empanadas 5 mins. before the recommended baking time.*

PORTO'S FUN FACT: *The Chicken Empanada was one of Rosa Porto's original recipes and continues to be a Porto's favorite.*