



## SOUTHWEST-STYLE EMPANADAS

### INGREDIENTS:

10-12 Mission® Street Tacos Flour Tortillas  
1 jalapeño pepper, seeded and minced  
½ cup canned corn, rinsed and drained  
¼ cup cooked black beans, rinsed and drained  
⅛ tsp. each salt and pepper  
¼ tsp. ground cumin  
¼ cup guacamole  
¾ cup shredded Monterey Jack cheese  
Egg wash (1 egg, 2 tbsp. water, pinch of salt)

### INSTRUCTIONS:

1. In a large bowl, mix minced jalapeño, corn, black beans, salt, pepper and ground cumin.
2. Warm tortillas for 10-15 seconds on each side in an ungreased pan, making them more pliable and ready for filling. Place 2 teaspoons of filling, ½ teaspoon guacamole and a sprinkle of shredded cheese in the center of the flour tortilla.
3. Fold over tortilla and moisten edges with egg wash; press to seal with fork. Repeat with remaining tortillas and filling.
4. Place all empanadas in a baking tray coated with cooking spray. Lightly brush empanadas with additional egg wash for shine. Bake at 425°F for 4-5 on each side until golden brown.

**MAKES 10-12 EMPANADAS**