

GROUND BEEF EMPANADAS

<https://lustron.home.blog/2020/10/29/ground-beef-empanadas/>

WHAT YOU NEED

- 1 Can of Biscuits
- 1/2 lb. Ground beef
- 1 cup Medium Diced Onion
- 1/2 Tbsp Chili Powder
- 1/2 Tbsp Ground Cumin
- 2 tsp Ground Cayenne Pepper
- 2 tsp Turmeric
- 2 Clove Garlic, minced
- 2 Tbsp Tomato paste
- Large Frying pan and wooden spoon
- Baking sheet

DIRECTIONS

- Heat your frying pan over medium heat. Add your ground beef, and cook until browned. Add your onion, garlic, spices, tomato paste, and 1/2 cup water. Cook until all liquid is gone, then remove from heat and let cool for 20 minutes.
- Heat Oven to 400 F. Open your biscuits and separate. Cut your biscuits into thirds. Roll each into a ball, then roll out on a floured surface into a 3 inch circle. Fill the center with about 1 tbsp filling, fold over, then crimp edges closed using a fork. Place on a baking sheet and bake for 30 minutes, turning the sheet half way through.
- Remove from oven and let cool for 5 minutes before serving.