

## **Cheese & Olives Empanadillas**

1 – 2 cups shredded Mexican flavor cheese  
1/2 cup green olives, chopped  
7 oz canned artichokes, drained and chopped (1/2 of 13.75 oz can)  
pepper  
2 Tbsp tomato paste  
flour for dusting  
4 sheets frozen puff pastry  
egg glaze (egg yolk + 1 Tbsp water, beaten)

Preheat oven to 400°F. Line baking sheet with parchment paper.

Combine all chopped ingredients in a bowl and mix gently. Stir in the cheese and tomato paste.

On a lightly floured surface, roll out puff pastry. Cut into circles about 3 1/4-inch diameter.

Place 1 tsp of prepared filling equally in the center of each pastry circle. Dampen the edges with water and fold over in half, sealing the edges with a fork. You can store the pastries in the refrigerator at this point until you are ready to bake them.

Place the pastries onto parchment-lined baking sheets. Brush each with egg wash and bake for 10-15 minutes or until golden brown and well risen. Serve piping hot, warm or cold.

Source: Adapted from [Cafe' Nilson](#), originally from [Tapas: 40 Delicious Traditional Spanish Recipes](#)