



Baked Shrimp Parmesan Empanadas



This recipe calls for:

Traditional Sauce

Prep time

30 minutes

Cook time

20 minutes

Ingredients

- 1 Tbsp. olive oil
- 1 cup chopped onion
- 2 cloves garlic, chopped
- 1 jar RAGÚ® Old World Style® Traditional Sauce
- 1 lb. uncooked medium shrimp, peeled, deveined, and coarsely chopped
- 2 Tbsp. finely chopped fresh parsley leaves
- 1 package (8 oz.) Mozzarella cheese, cut into 1/2-inch cubes
- 2 packages (12 to 14 oz. ea) frozen empanada discos, thawed
- 1 egg, slightly beaten
- 1/2 cup grated Parmesan cheese

Instructions

1. Preheat oven to 425°F.
2. Heat olive oil in 12-inch nonstick skillet over medium-high heat and cook onion, stirring

occasionally, 3 minutes. Add garlic and cook 1 minute. Stir in 1 cup sauce and cook, stirring occasionally, 2 minutes or until thickened. Add shrimp and cook, stirring occasionally, 2 minutes or until shrimp turn pink. Stir in parsley. Cool, then stir in Mozzarella.

3. Lightly roll empanada discos to 5 inches. Into centers of discos, evenly spoon shrimp mixture. Brush edges of discos with water, then fold discos in half over filling, crimping edges to seal.

4. On two cookie sheets, arrange empanadas. Brush tops with egg, then evenly sprinkle with Parmesan cheese. Bake 20 minutes or until golden. Serve empanadas with remaining sauce, heated.