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TURKEY CHILI EMPANADAS WITH BEER CHEESE SAUCE

FROM THE KITCHEN OF **GUY FIERI**®

Prep Time: **25 minutes** | Total Time: **1 hour**

Yield: **20-24 empanadas**

For the Chili:

- 2 tbsp. canola oil
- ½ cup yellow onion, chopped
- 1 tbsp. garlic, minced
- ½ lb. ground turkey
- 2 tbsp. tomato paste
- 2 tbsp. chili powder
- 1 tbsp. cumin
- ¼ tsp. red pepper flakes
- 1 (12 oz.) can Miller Lite®
- 1 (14.5 oz.) can diced tomatoes with

- juice
- 1 (15.5 oz.) can kidney beans, rinsed and drained
- 1 tsp. kosher salt
- ½ tsp. freshly ground black pepper

For the Empanadas:

- 2 (14 oz.) packages of empanada wrappers, thawed
- 1 egg
- 2 tsp. water

For the Cheese Sauce:

- 1 (8 oz.) package shredded Mexican four-cheese blend
- 5 tsp. cornstarch
- ¼ cup whipped cream cheese
- ½ cup Miller Lite
- ¾ cup heavy cream
- 1 tsp. kosher salt
- ½ tsp. freshly ground black pepper

Make the Chili:

Heat the oil in a large, deep pot over medium heat. Sauté the onion for 5 minutes until softened. Add the garlic, and cook for another minute until fragrant. Increase the heat to medium-high, and add the turkey. Using a wooden spoon, break up the turkey into small pieces. Cook for 6 to 8 minutes or until the turkey is cooked through and browned. Add the tomato paste, and cook for 1 to 2 minutes until well incorporated. Stir in the chili powder, cumin, and red pepper flakes, and cook for one minute until fragrant. Deglaze with the beer, using a wooden spoon to scrape the bottom of the pan. Pour in the tomatoes with juice and the kidney beans, and bring to a simmer. Cook on a low simmer for 25 to 30 minutes, stirring occasionally, until mixture thickens. Season with salt and pepper. Remove from the heat, and set aside to cool.

Preheat the oven to 350°F.

Assemble the Empanadas:

On a floured cutting board, roll out each empanada disc to about ½-inch thick and 5 inches in diameter. Spoon 1 tbsp. of the cooled chili mixture in the center of each disk. Fold over the dough, and seal the edges using your fingers or a fork. In a small bowl, whisk together the egg and water. Place the empanadas on a greased baking sheet, and brush the tops with the egg wash. Bake for 30 minutes or until golden brown.

Make the Cheese Sauce:

While the empanadas are baking, make the cheese sauce. In a large bowl, combine the four-cheese blend and cornstarch; mix well. Add the cream cheese to the bowl, and set aside. In a medium saucepan, bring the beer and heavy cream to a boil. Pour the liquid over the cheese and whisk until the cheese is completely melted. Season with salt and pepper.

To Serve:

Place the empanadas on a large platter and serve with the cheese sauce as a dip.

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