

?? Authentic Argentinian Beef Empanadas

Marcel · 26/04/2025



Prep Time

30

Difficult

Easy

Servings

8-10

Description

These traditional Argentinian beef empanadas are packed with savory, juicy ground beef, onions, green olives, and boiled eggs, all wrapped in a golden, flaky pastry. Perfect as a snack, appetizer, or meal, they bring the rich flavors of Argentina right to your table. Serve with chimichurri sauce for an extra burst of flavor!

Ingredients

- 250g (8.8 oz) ground beef
- 1 large onion, finely chopped
- 1 tbsp olive oil
- 1/2 tsp paprika
- 1/2 tsp cumin
- 1/4 tsp chili flakes (optional)
- 1/4 cup green olives, sliced
- 1 hard-boiled egg, chopped
- Salt and pepper to taste
- For the dough (or use store-bought empanada discs):
- 2 cups all-purpose flour
- 1/2 tsp salt
- 1/2 cup unsalted butter, chilled and cubed
- 1/3 to 1/2 cup cold water
- To assemble: 1 egg, beaten (for egg wash)

Instructions

1. Prepare the filling: In a skillet, heat olive oil over medium heat. Add the onion and cook until soft. Add the ground beef and cook until browned. Stir in paprika, cumin, chili flakes (if using), salt, and pepper. Remove from heat and stir in the green olives and chopped hard-boiled egg. Let cool.
2. Make the dough: In a bowl, mix flour and salt. Cut in the butter until crumbly. Add cold water a little at a time until the dough comes together. Knead gently, wrap in plastic, and refrigerate for 30 minutes.
3. Assemble the empanadas: Roll out the dough and cut into circles (about 12–14 cm/5 inches). Place a spoonful of filling in the center of each circle. Fold over and seal the edges by pressing with a fork or crimping by hand.
4. Bake the empanadas: Preheat oven to 200°C (400°F). Place empanadas on a lined baking sheet. Brush with beaten egg. Bake for 18–20 minutes, until golden brown.
5. Serve hot with chimichurri sauce on the side, if desired.
6. Buen provecho! ????