

## Mountain Bread Beef Empanadas



### Ingredients

1 tbsp. olive oil  
1 onion, finely chopped  
450g beef mince  
½ tsp. ground cumin  
½ tsp. ground cinnamon  
½ tsp. paprika  
Large pinch of ground nutmeg  
Small pinch of ground cloves  
3 hard-boiled eggs, peeled, coarsely chopped  
15 pitted black olives  
Olive oil, to brush  
Lemon wedges, to serve  
4 Mountain Bread wraps

Pre-heat the oven to 200C.

In a large frying pan over medium-high heat, add a little olive oil, onion and cook until soft. Add the mince, olives, cumin, cinnamon, paprika, nutmeg and cloves and cook, stirring, for 1 minute or until aromatic. Transfer to a large heatproof bowl. Place in the fridge for 30 minutes to cool.

Once the mince has cooled stir the egg into the mince mixture and season with salt and pepper.

Place the Mountain bread on a baking tray. Fold it in half, into a triangle, and brush with olive oil. Place 2 heaped tablespoon of the mince mixture in the centre of Mountain Bread, brush the edges with olive oil and fold into a smaller triangle to enclose the filling. Press the edges together, and place sealed-side up, on the lined tray. Repeat with remaining mince mixture.

Brush the empanadas with egg yolk and bake in oven for 5 - 10 minutes or until golden.

Serve with lemon wedges

<http://www.goodchefbadchef.com.au/recipes/633-mountain-bread-beef-empanadas>