

Puerto Rican Chicken Empanadas (Empanadillas De Pollo)

This classic recipe for chicken empanadas will become a family favorite!



Course Appetizer, Snack

Cuisine Puerto Rican

Keyword chicken empanadas

Prep Time 15 minutes

Cook Time 45 minutes

Total Time 1 hour

Servings 10

Ingredients

- 1 tablespoon olive oil
- 2 tbsp. [sofrito](#) homemade is best!
- 1 can fire roasted diced tomatoes 14.5 oz
- 1 tsp Sazon all-purpose seasoning con culantro y achiote available in the ethnic/Latin food aisle
- 1 tsp [Adobo all-purpose seasoning](#) available in the ethnic/Latin food aisle
- 1/2 tsp powdered chicken bouillon
- 1/4 tsp ground cumin
- 1/2 tsp sugar, honey or agave nectar
- 2 tbsp. pimento stuffed olives, chopped optional
- 3 cups cooked & shredded chicken breast about 2 large or 3 medium chicken breasts
- salt and pepper, to taste
- 1 package frozen empanada discs, defrosted (like Goya) large size, available in many supermarkets
- canola oil for frying

Instructions

1. In a sauté pan on medium heat, add the olive oil and sofrito. Sauté for 1 minute, until fragrant.
2. Add the tomatoes (with the juice), sazón, adobo, powdered chicken bouillon, cumin, sugar and chopped olives, if using.
3. Stir to combine and lower the heat to a simmer. Allow this mixture to cook for 5-7 minutes, or until most of the liquid from the diced tomatoes has evaporated.
4. Add the chicken, and stir thoroughly to combine. You want to make sure the chicken turns golden from the tomato/spice mixture. Cook for 1 minute to warm the chicken through,
5. Place the chicken mixture in a bowl, cover with plastic wrap and allow it to cool for 15-30 minutes in the fridge.
6. Divide the chicken mixture between the defrosted empanada discs, making sure not to overfill. Crimp the edges completely with a fork.
7. Fry the empanadas for 3-4 minutes per side, until golden brown.
8. Serve hot!

Recipe Notes

Any uncooked empanadas can be frozen, just wrap them individually in wax paper and pop them into a freezer safe bag

