

CHICKEN EMPANADA

(Meena Fernandes)

Ingredients

2 lbs boneless chicken cubed
½ tsp salt
3 tsps vinegar
1 tsp ginger
1 tsp garlic
4 large onions
1 cup green peas
1 cup sliced carrots
½ lb goa sausage
2 boiled eggs
4 potatoes
2 tsps butter
½ cup cheddar cheese

Method:

- ❖ Add salt, vinegar, ginger and garlic to chicken and keep aside.
 - ❖ Brown onions; add cinnamon, cloves, ginger and garlic.
 - ❖ Add chicken and sausage, carrots and peas. Let it cook for about 15 minutes.
 - ❖ Mash 4 potatoes with 2 tsps butter and ½ cup cheese.
 - ❖ Put the meat mixture in a casserole, layer it with the mash potato paste and egg slices. Sprinkle some cheese on the top. Bake in oven 350 degrees for 10 minutes
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