



## Empanadas

Yield: 8 empanadas

### Ingredients:

- 1 egg
- 2 tablespoons water
- 1 pound ground beef, fully cooked
- ½ teaspoon chili powder
- Salt and pepper to taste
- 1 medium onion, minced
- 8 premade empanada dough circles

### Directions:

1. Combine egg and water in small dish to make egg wash.
2. Combine cooked ground beef with seasonings and onion.
3. Lay out empanada dough in circle and place 1 spoonful of ground beef in center.
4. Rub outer edge of dough with egg wash and fold dough over ground beef to make half circle.
5. Seal edges with a fork and repeat with remaining dough and beef.
6. Place 2 empanadas in NuWave Brio Basket and air fry at 360°F for 7 minutes and repeat until all empanadas have been air fried.