

SPICY POTATO EMPANADAS

CRISP, BAKED TURNOVERS BURSTING WITH A HEARTY,
PERFECTLY SPICED POTATO FILLING

MAKES 8 EMPANADAS

INGREDIENTS

FOR THE DOUGH

3 cups all-purpose flour
1/3 cup vegetable shortening
1 tbsp salt

FOR THE CHILI OIL

1/2 cup canola oil
1 garlic clove
2 tbsp chili flake

FOR THE FILLING

5 yukon potatoes
1 medium yellow onion
3 garlic cloves
1/2 tsp ground coriander
1/4 tsp allspice
1/4 tsp cayenne pepper
3 tbsp canola oil

INSTRUCTIONS

For the dough: Heat water with vegetable shortening until it melts. Let cool a bit. Mix with flour and salt and mix until smooth

For the filling: Cut potatoes into quarters and cook in salted water at high heat until tender but not overcooked. Cut onions into small dice. Heat up oil in a pan, cook onion and garlic until translucent. Add the spices. With a fork, smash the potatoes slightly, and add the onions.

Stuff the empanadas. Once stuffed, brush a little bit of oil to help make them golden brown.

Bake at 375 for 15-17 minutes

For chili sauce: Add all ingredients together in a pot. Heat on medium or until chili flake is a bit crispy. Being careful with the hot oil. Let cool.

ABOUT CHEF ALEJANDRO MORGAN

Alejandro is the Executive Chef at El Techo de Lolinda, Flores, and Lolinda. At his restaurants, he and his staff offer Costa Rican favorites and popular choices from other Latin American countries – all with a modern flair, but deliciously authentic.

He has cooked in Japan and Spain, including at the three-star Michelin Restaurant Akelarre in San Sebastian, Spain.

