

Corn & Green Bean Empanadas

with Cucumber Salad & Creamy Ajo Dipping Sauce

“Empanadas de humita,” or corn empanadas, are a tasty Argentinian specialty that features delicately flaky pastry dough wrapped around a savory-sweet corn filling. For our version, we’re adding seasonal green beans to fresh corn, then sautéing the vegetables with a blend of smoky spices. Inside, Monterey Jack cheese pulls all the flavors together and gives our filling enticing richness. A salad of crisp cucumber and cilantro adds bright contrast to the empanadas, which become even more delectable when dipped in our ajo (or garlic) sauce.

Blue Apron Wine Pairing

Condesa Patricia Rosé of Tempranillo, 2015



Ingredients

- 6 Empanada Wrappers
- 3 Ounces Monterey Jack Cheese
- 4 Ounces Green Beans
- 1 Clove Garlic
- 1 Ear of Corn
- 1 Lime
- 1 Cucumber
- 1 Bunch Cilantro

Knick Knacks

- 2 Tablespoons Crème Fraîche
- 1 Shallot
- 1 Tablespoon Mexican Spice Blend
(Ancho Chile Powder, Smoked Paprika, Garlic Powder, Ground Cumin & Dried Mexican Oregano)

Makes: 2 servings | **Calories:** about 800 per serving
Prep Time: 15 minutes | **Cook Time:** 35–45 minutes

Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/930

1



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Snap off and discard the green bean stems; cut into ¼-inch-long pieces. Remove and discard husk and silk of the corn. Cut the corn kernels off the cob; discard the cob. Roughly chop the cilantro leaves and stems. Small dice the cheese. Peel and mince the garlic; smash with the side of your knife until it resembles a paste (or use a zester.) Halve the cucumber lengthwise; scoop out and discard the seeds, then large dice. Using a peeler, remove the lime rind, avoiding the pith; mince to get 2 teaspoons of zest (or use a zester). Quarter the lime. Peel and mince the shallot to get 2 tablespoons (you may have extra); place in a medium bowl with **the juice of 1 lime wedge**.

2



Make the filling:

In a large pan, heat 1 teaspoon of olive oil on medium-high until hot. Add the **green beans** and season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until lightly browned. Add the **corn** and **spice blend**; season with salt and pepper. Cook, stirring occasionally, 30 seconds to 1 minute, or until fragrant. Add **2 tablespoons of water** and cook, stirring frequently, 30 seconds to 1 minute, or until the water has cooked off. Turn off the heat; stir in **half the cilantro** and **the juice of 1 lime wedge**. Season with salt and pepper to taste. Transfer to a bowl.

3



Assemble the empanadas:

Lightly oil a sheet pan. Fill a small bowl with water. Place the **empanada wrappers** on a work surface. Spoon 3 tablespoons of **filling** into the center of each wrapper (you may have extra filling); top with some of the **cheese**. Using your fingers, working 1 at a time, lightly moisten the edges of the wrappers with water; carefully fold in half over the filling. Firmly press down on the edges with a fork to crimp and seal completely. Transfer to the oiled sheet pan.

4



Bake the empanadas:

Place the **empanadas** in the oven and bake, rotating the sheet pan halfway through, 16 to 20 minutes, or until golden brown and puffed up. Remove from the oven and let stand for at least 2 minutes before serving.

5



Make the dipping sauce:

While the empanadas bake, in a bowl, combine the **crème fraîche**, **lime zest**, **half the garlic paste** and **the juice of 1 lime wedge**; season with salt and pepper to taste.

6



Make the salad & plate your dish:

While the empanadas continue to bake, to the bowl of **shallot-lime juice mixture**, add the **cucumber**, **remaining cilantro** and **garlic paste** and **the juice of the remaining lime wedge**; drizzle with olive oil. Toss to combine; season with salt and pepper to taste. Serve with the **baked empanadas** and **dipping sauce**. Enjoy!