

Sweet Corn & Pepper Empanadas

with Charred Sugar Snap Peas & Radishes

PREP TIME: 15 minutes

COOK TIME: 30-40 minutes

SERVINGS: 2

These flaky, buttery empanadas are filled with layers of sweet corn, melty Monterey Jack, and tangy pickled goathorn peppers—a mild variety named for the whole pepper's unique shape. Cooling lime-seasoned yogurt served on the side is perfect for dipping or drizzling. For a refreshing, seasonal complement to the empanadas, we're charring sugar snap peas and radishes, or pan-cooking them without stirring to develop a browned exterior and bring out their sweetness.



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Light & Bright

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Ingredients



4
EMPANADA
WRAPPERS



4 oz
MONTEREY JACK
CHEESE



1/2 cup
PLAIN GREEK
YOGURT



4 oz
SUGAR SNAP PEAS



1 bunch
CILANTRO



1 oz
PICKLED
GOATHORN
PEPPER



4
RADISHES



2
SCALLIONS



1 ear of
CORN



1
LIME

KNICK KNACKS:



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1 Prepare the ingredients:

- ☐ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Remove and discard the corn husks and silks. Cut the corn kernels off the cob; discard the cob.
- ☐ Cut off and discard the root ends of the scallions; thinly slice.
- ☐ Grate the cheese on the large side of a box grater.
- ☐ Roughly chop the pepper.
- ☐ Roughly chop the cilantro leaves and stems.
- ☐ Quarter the lime.
- ☐ Cut off and discard the ends of the radishes; cut each lengthwise into 6 equal-sized wedges.
- ☐ Snap off and discard the stem end of each snap pea; pull off and discard the tough string that runs the length of the pod.



2 Brown the corn & make the filling:

- ☐ In a large pan (nonstick or cast iron, if you have one), heat a drizzle of olive oil on medium-high until hot. Add the **corn** and **half the scallions**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until lightly browned.
- ☐ Transfer to a large bowl. Add the **cheese, pepper, cilantro, and the juice of 1 lime wedge**. Drizzle with olive oil and season with salt and pepper. Stir to combine. Season with salt and pepper to taste. Wipe out the pan.

3 Assemble the empanadas:

- ☐ Lightly oil a sheet pan. Fill a small bowl with warm water. Place the **empanada wrappers** on a clean, dry work surface.
- ☐ Spoon about 1/4 cup of the **filling** into the center of each wrapper. Working 1 at a time, using your fingers, lightly moisten the edges of the wrappers with water. Carefully fold in half over the filling, gently pressing out any air pockets. Using a fork, firmly press down on the edges to crimp and seal completely. Transfer to the prepared sheet pan.



4 Bake the empanadas:

- ☐ Bake the **empanadas**, rotating the sheet pan halfway through, 15 to 17 minutes, or until golden brown and puffed up. Remove from the oven and let stand for at least 2 minutes.

5 Char the vegetables:

- ☐ Once the empanadas have baked for about 10 minutes, in the pan used to brown the corn, heat a drizzle of olive oil on medium-high until hot. Add the **radishes** and cook, without stirring, 2 to 3 minutes, or until slightly charred; season with salt and pepper. Add the **snap peas** and season with salt and pepper. Cook, stirring occasionally, for 2 to 3 minutes, or until charred and slightly softened.
- ☐ Turn off the heat. Add the **remaining scallions** and the **juice of 1 lime wedge**. Stir to combine. Season with salt and pepper to taste.



6 Make the lime yogurt & plate your dish:

- ☐ In a bowl, combine the **yogurt** and the **juice of the remaining lime wedges**; season with salt and pepper to taste.
- ☐ Divide the **baked empanadas** and **charred vegetables** between 2 dishes. Serve with the lime yogurt on the side. Enjoy!