THE SPANISH CUISINE

Complexity level: Medium
Calories level: Middle-calories level
Price estimation: 5 - 10 $

Ingredients

 17 oz
package puff pastry (2 sheets)
 1
onion (medium)
 2 T
olive oil
 1⁄4 t
salt
 1⁄2
green pepper
 1⁄2
red pepper
 7 oz
tomato sauce
 1⁄2 lb
tuna canned (in vegetable oil)
 2
eggs (hard-boiled)
 1
egg (beaten)

Instructions

1. Thaw empanada puff pastry sheets if necessary.
2. Peel and chop onion.
3. Heat 2 tablespoons of olive oil in a large skillet and add onion. Add 1/4 teaspoon of salt and cook for 7 - 8 minutes over low heat.

4. Chop both green and red peppers and add them to the skillet. Cook over low heat for 8 - 10 minutes more or until vegetables are soft.
5. Place onion and peppers in a bowl, add tomato sauce and mix.
6. Drain tuna, peel and chop the hard-boiled eggs and add both to the bowl and mix.
7. Roll out 1 puff pastry sheet on baking sheet. Arrange the mix leaving 1 inch border.
8. Roll out the second empanada pastry sheet atop filling. Fold the bottom sheet up over the top pastry sheet and crimp the edges to seal it.
9. Beat an egg and brush the top pastry sheet.
10. Prick softly the top pastry sheet with the tines of a fork to allow steam to escape.
11. Preheat oven to 300 degrees F (150º C) and bake the empanada for 35 - 40 minutes or until golden.
12. Leave to cool slightly, serve and enjoy your Spanish tuna empanada recipe! See more Spanish Tapas recipes [1].

Source URL: https://thespanishcuisine.com/recipes/Spanish-tuna-empanada

Links
[1] https://thespanishcuisine.com/recipes/Spanish-Tapas