

## Soy Chorizo Empanadas

### Dough

1 3/4 cups flour  
1/2 cup soy flour  
1 1/2 tsp salt  
1/2 cup butter, cold, cut in chunks  
1 egg  
< 1/3 cup ice water  
1 tablespoon white vinegar

1. Combine egg, half of the water and vinegar in small bowl.
2. Combine both flours and salt in food processor.
3. Add butter to flour mixture and process just until mixture resembles crumbs.
4. Add egg mixture in processor until dough comes together. Add remaining water in small amounts until dough is together without being wet and sticky.
5. Turn dough out onto floured surface and knead into a ball.
6. Wrap in plastic wrap and chill for approximately 30 minutes.

### Filling

1 package soy chorizo  
1/2 package tempeh  
1 medium jalapeño, seeds removed  
1 head of garlic

1. Chop garlic and jalapeno.
2. Crumble tempeh and chorizo.
3. Sauté garlic and jalapeno in pan until garlic is cooked and jalapenos are softened. Add chorizo and tempeh to skillet and sauté until chorizo is browned.
4. Allow mixture to cool completely in refrigerator.

### To assemble

1. Roll empanada dough into thin sheets. Cut into circles and set aside.
2. Lay dough circles out in rows.
3. Have a small dish of water handy.
4. Place 2 tsp of chorizo filling on one half of the dough circles. (amount of filling will vary depending on the size of the circle)
5. Dip finger in water and moisten area of dough ONLY on the edge around the half where filling is.
6. Fold dough in half over the filling and pinch firmly to close.
7. Bake in oven at 350 degrees if making at home. Brush with egg wash before baking, if desired.