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Bean Empanadas

Yield: Makes 6 servings Real Simple, SEPTEMBER 2005

- * 2 tablespoons olive oil
- * 1 package refrigerated pie crust
- * Flour for the work surface
- * 1 16-ounce can refried beans
- * 1 1-pint container fresh salsa
- * 1 8-ounce package shredded Cheddar
- * Sour cream (optional)

Heat oven to 400°F. Spread 1 teaspoon of the oil on a baking sheet. Cut each piecrust into 3 equal portions. On each cut piece, spread some of the beans, then top with 1 1/2 tablespoons of the salsa and 2 tablespoons of the cheese. Fold over the other half of each piecrust piece, covering the filling, and press the curved edge with your thumb to seal. Lightly brush the tops of the empanadas with the remaining oil, then transfer to the baking sheet. Bake for 12 to 15 minutes or until golden. Serve with a dollop of sour cream, if desired.

Sweetnicks Note: Nicholas loved these too. He really likes black beans, so once I explained that these have beans in them too, and they're pink beans, Mommy's favorite color, he ate up!