

# Buffalo Chicken Empanadas

Recipe By Chani Salzer



Cooking and Prep:  8 h

Serves:  6

Contains:    

Preference: Meat

Difficulty: Easy

Occasion: Sukkot

Source: Whisk by Ami  
Magazine

These adorable empanadas are crispy and flavorful, with just a hint of heat. The perfect finger food for kids and adults alike, they are sure to be a favorite with your entire family.

## Ingredients (10)

### Chicken Empanadas

- 2 chicken breasts, cubed
- 2 and 1/2 tablespoons Frank's hot sauce, divided
- 2 tablespoons brown sugar, divided
- 1 teaspoon Gefen Olive Oil, plus additional as needed
- 1 tablespoon Manischewitz Honey
- 1 package Gefen Puff Pastry dough, defrosted

## Hot Sauce

- 1/2 cup **Gefen Mayonnaise**
  - 4-6 tablespoons Frank's hot sauce, adjust to your preference
  - 2 tablespoons **Gefen Soy Sauce**
  - 1 teaspoon fresh lime juice
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## Start Cooking

### Prepare the Chicken Empanadas

1. In a gallon-sized bag, combine one tablespoon hot sauce and one tablespoon brown sugar. Add chicken and toss to coat. Marinate overnight.
2. Preheat the oven to 350 degrees Fahrenheit.
3. Heat olive oil in a large skillet over medium heat. Add chicken and cook, stirring occasionally, until fully cooked. Add honey, remaining one and a half tablespoons hot sauce and one tablespoon brown sugar, and simmer for another three to four minutes.
4. Fill pastry dough with chicken and seal in empanada shape. Brush with oil and bake until golden.
5. To make hot sauce, add all ingredients to a small bowl and mix well.

#### Note:

To prepare ahead, make the empanadas but do not bake until you are ready to use. Place them into an airtight container and freeze. When ready to use, remove from the freezer, place on a baking sheet and brush with a thin layer of egg. Bake until golden.