

**ZuZu of Napa**  
**presents**  
**Chicken Habañero Empanada**  
**paired with**  
**William Knuttel 2004 “Le Petit Malin” Malbec/Petit Verdot**

**Serves 6**

1 lb Chicken thigh meat, cut in small chunks	
1 Habañero chili, seeds removed and diced small	
1 tbsp thyme, chopped	salt and freshly ground pepper
1 tbsp parsley, chopped	¼ cup Manchego cheese
1 small onion, chopped	¼ cup Grapeseed oil
1 small carrot, chopped	1 large egg, beaten

Heat Grapeseed oil in a large, heavy bottomed sauté pan. Add the chicken in a single layer and season with salt and pepper. Allow to brown on one side and then stir once to brown the other side lightly. Add the thyme, onion, carrot and habañero pepper and continue cooking until the chicken is done. Add the Manchego cheese and parsley and stir to melt the cheese.

Once the chicken is cooled, form the empanadas by placing a small circle of filling on top of each piece of dough. Fold the dough over to form a half moon and seal with egg wash. Brush the tops of each of the empanadas with a little of the egg wash, place on a parchment-lined sheet tray and bake in a 425 degree oven for 12-15 minutes until golden brown.

**Empanada Dough**

½ lb cream cheese, room temperature	½ cup cornmeal, coarse ground
½ lb butter, room temperature	pinch cayenne
3 cups AP Flour	salt and pepper

Combine all ingredients in a large mixing bowl until just combined.

Roll dough out on a floured surface until 1/ 8 inch thick and cut out circles, using a cookie cutter.

You might have dough left over depending on what size you make the circles. If so, wrap the dough with plastic wrap and keep it in the refrigerator for up to 5 days to make another batch of empanadas using any other ingredients you might have on hand.