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## CRAB EMPANADAS

Makes – 15 Prep 1h– Easy

1 can white crab meat (120g drained)  
½ red chilli  
¼ red onion  
2 tbsp fresh parsley, chopped  
¼ tsp salt  
pepper  
1 tbsp lemon juice  
a pinch of lemon zest  
300g puff pastry  
1 egg yolk

1. Preheat the oven to 200°C fan.
2. Drain the crab meat and put into a bowl.
3. Finely chop the chilli and red onion and add to the crab meat. Toss through the parsley, salt, pepper, lemon juice and lemon zest.
4. Roll out the puff pastry on a floured surface to prevent it from sticking and, using a cookie cutter or the rim of a glass, cut out 7cm circles. Flatten each pastry disc a bit more with a rolling pin.
5. Put a teaspoon of the crab mixture onto one half of each disc. Fold the unfilled half of the pastry over the filled half, wet the edges and press them together to seal, then use a fork to mark the edges. Repeat with the remaining pastry discs.
6. Beat the egg yolk and brush each empanada with a bit of egg yolk.
7. Bake the empanadas for 12 minutes. Put onto a wire rack and leave to cool for 5 minutes before serving.

### TIPS:

- For an exotic twist, add a teaspoon of harissa paste to the crab filling
- For a veggie version, replace the crab with 120g feta cheese and omit the lemon juice.