

Name: Yaslyn Lora

Recipe Title: Yaslyn's Buffalo Chicken Empanada

Recipe Ingredients:

- Chicken breast
- Salt
- Pepper
- Adobo
- Sazon packet
- Tomato paste
- Flour discs
- Buffalo hot sauce

For the Pico de Gallo

- Tomatoes
- Red onions
- Jalapeños
- Cilantro
- Lime

Recipe Instructions:

1. Boil the chicken breast with salt, pepper, adobo, and sazón packet until your chicken breast is soft and tender.

2. Then take out the tender chicken and place it on a cutting board and shred it to thin pieces, using a knife.
3. After it is all shredded, place it in the pan once more to add 5 tablespoons of tomato paste. Stir it evenly and make sure there is enough adobo on it.
4. The result will be a juicy shredded chicken.
5. In the same pan, add ½ cup of buffalo hot sauce and stir it evenly.
6. Let it cool and start preparing your flour discs.
7. On each round flour disc, add 3 tablespoons of the buffalo chicken.
8. Close the round flour discs by pressing each of the ends with a fork.
9. Deep-fry each empanada until they are golden.
10. Serve with a side of Picco de Gallo.

Pico de Gallo

1. Chop small cubes of tomatoes, red onions, jalapeños, cilantro and add in a bowl.
2. Squeeze two limes and add 2 tablespoons of salt.
3. Mix the ingredients thoroughly.