

Vegetable Empanada

2 tablespoons olive oil
2 onions, finely chopped (2 cups)
3 garlic cloves, finely chopped
1 red bell pepper, finely chopped
1/2 green bell pepper, finely chopped (1/2 cup)
1 bay leaf
1/2 teaspoon salt
1/4 teaspoon dried oregano, crumbled
1/2 lb yellow-fleshed potato such as Yukon Gold (1 large)
1/2 lb sweet potato
2 ready prepared pie dough (pilsburry)
1 egg, lightly beaten with 1 tablespoon water

Make filling:

Cook onions stirring frequently, until golden and very soft, about 15 minutes. Add garlic, bell peppers, bay leaf, salt, and oregano and cook, stirring frequently, until peppers are very soft, about 15 minutes. Dice potatoes 1/2-inch pieces, then stir into onion mixture and cook over moderately low heat, covered, stirring frequently, until potatoes are just barely tender, 10 to 12 minutes. Cool filling to room temperature and discard bay leaf.

Form and bake empanadas:

Put oven racks in upper and lower thirds of oven and preheat oven to 400°F. Roll pie crust out to approx. 14" wide. Cut dough into 12 circular shapes using 4" cookie cutter.

Spoon about 2 tablespoons filling onto center and fold dough in half, enclosing filling. Press edges together to seal, then crimp decoratively with your fingers or tines of a fork. Transfer empanada to a baking sheet. Make 11 more empanadas in same manner, arranging on 2 baking sheets.

Lightly brush empanadas with some of egg wash and bake in upper and lower thirds of oven, switching position of sheets halfway through baking, until golden, about 25 minutes. Transfer empanadas to a rack to cool at least 5 minutes. Serve warm or at room temperature.

