

The title 'QUARANTINE PANTRY' is written in large, green, sans-serif capital letters. The word 'QUARANTINE' is on the top line and 'PANTRY' is on the bottom line. The letters are arranged in a slightly curved path. Behind the text are several colorful kitchen items: a red spatula with a blue handle, a blue oven mitt with black spots, a black frying pan with a blue rim, and a red-handled knife with a black blade.

# QUARANTINE PANTRY

## Root Vegetable Empanadas

### Ingredients:

- 2 tablespoons olive oil
- 1 medium yellow onion (diced)
- 4 cloves garlic (minced)
- 1 pound rutabaga (peeled and cut into 1/2-inch cubes)
- 1 small beet (peeled and cut into 1/2-inch cubes)
- 1/2 pound carrots (peeled and cut into 1/2-inch cubes)
- 1/3 cup vegetable stock
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon dried oregano
- 1/4 teaspoon mustard powder
- 1/4 teaspoon garlic powder
- 1/4 cup crumbled feta cheese

### Directions:

Defrost empanada dough in the refrigerator

Preheat oven to 375 degrees.

First add the onions, garlic and sauté until the onions have softened, about 5 minutes. Add the rutabaga, carrots, and beet and stir to combine. Allow to cook for about 10 minutes, stirring about every 3 minutes. Add the vegetable stock, salt, pepper, oregano, mustard powder, and garlic powder and stir to combine. Allow the mixture to continue to cook until the liquid has evaporated and the vegetables to soften (about 10 to 15 minutes).

Remove from heat and set aside to cool to a warm temperature. Stir in the feta.

Spread dough out and place 1-2 teaspoons filling in center of dough. Fold dough over to form a half circle and close sides by pressing with your finger or fork.

Bake for 25 to 30 minutes, until puffy and golden.

Or fry in sauté pan with olive oil until golden-brown.