

Caramelized Onion & Bacon Empanadas (Appetizers)



- 1 medium onion, sliced
- 2 Tbsp. olive oil
- 3 oz. cream cheese, softened
- 3/4 cup sour cream
- 1/2 cup mayo
- 2 Tbsp. Halladays Caramelized Onion Farmhouse Artisan Dip
- 1 cup shredded mozzarella
- 3 pieces cooked bacon, crisp and crumbled
- 1 cup cooked chicken, chopped (if desired)
- 2 pie crust dough rounds (refrigerated or Jiffy Mix works well)

Preheat oven to 425°F. Saute onions in oil until caramelized. Combine cream cheese, sour cream, mayo, seasoning and mozzarella. Fold in onions, bacon, and chicken. Roll out crust and cut into 3-inch circles. Fill each circle with 2 tsp. of mix in. Moisten edges of dough with water, fold in half and crimp edges with a fork. Bake until golden brown, about 20-25 minutes, flipping once half way through. Let cool 5 minutes before serving.