

Buffalo Chicken Empanadas (Crowd Favorites, Appetizers)

- 2 Tbsp. olive oil
- 1/3 cup cream cheese, softened
- 3/4 cup sour cream
- 1/2 cup mayo
- 2 Tbsp. Halladays Buffalo Chicken & Blue Cheese Seasoning
- 1 cup shredded mozzarella
- 1 cup cooked chicken, shredded
- 2 pie crust dough rounds (refrigerated or Jiffy Mix works well)

Preheat oven to 425°F. Sauté onions in oil until caramelized. Combine cream cheese, sour cream, mayo, seasoning and mozzarella. Fold in 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.