

## Empanada Choron

Servings: 1

### INGREDIENTS

- 3 ea Molly's Kitchen™ chicken pot pie empanadas
- ¼ c Choron sauce (see right)
- 1 t Monarch® melon yogurt with mint salad dressing
- ¼ c micro arugula
- ½ c Monarch cooked rice
- 1 ea sheet Monogram® parchment paper

### PREPARATION

Line sheet pan with parchment paper. Place empanadas on sheet pan and bake in 400° oven for 8 minutes. In sauce pan, heat Choron sauce. Remove empanadas from oven and top with sauce. Mix dressing with micro arugula. Plate empanadas on a bed of cooked rice topped with arugula.

### Choron Sauce (Yield: 5 c)

#### INGREDIENTS

- Optimax® pan spray
- 1 ea Cross Valley Farms® shallot, diced
- ½ cup Rykoff-Sexton International™ Champagne vinegar
- 1 t Cross Valley Farms tarragon, chiffonade
- 1 qt hollandaise sauce
- 1 c Cross Valley Farms tomatoes, seeded, minced
- 1 t Roseli® tomato paste

#### PREPARATION

Coat sauce pan with pan spray. Sauté shallots for 30 seconds. Add vinegar and tarragon, reduce. Add hollandaise, tomatoes and tomato paste. Heat thoroughly. Sauce keeps for 3 days in refrigerator.

