



El Sur
empanadas

Cooking Instructions

Place frozen empanadas onto a sheet pan lined with parchment paper and into a preheated 400° convection oven for 30 minutes or until golden brown. Enjoy!

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Traditional (Spicy)



Hand-cut Five Dot Ranch Beef, Onion, Oregano, Red Pepper Flake, Pimentón, Olive, Egg

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Carne Suave



Five Dot Ranch ground beef, Onion, Oregano, Pimentón, Olive, Egg

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Pollo Saltado (Spicy)



Chicken, Onion, Tomato, Serrano, Parsley, Egg

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Parisien



Kurobuta Ham, Prosciutto, Green Onion, Five Cheeses, Chive

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Verde (Vegetarian)



Swiss Chard, Spinach, Onion, Five Cheeses, Olive, Egg

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Champiñones (Vegetarian)



Sliced Mushroom, Shallot, Crème Fraîche, Provolone, Chive

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Tartiflette (Breakfast)



Bacon, Egg, Potato, Green Onion, Cheese and Chive

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Verdura (Breakfast)



Braised Greens, Egg, Potato, Caramelized Onion, Goat Cheese

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Manzana (Sweet)



Apples, Sugar, Butter, Lemon, Cinnamon, Vanilla

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