



Black Bean Empanadas

Answer Key

1. Is an empanada sweet or savory?

A - Savory

This recipe is a savory recipe! Although, you can make sweet empanadas! I bet those are delicious.

2. Where did empanadas originate?

C – Portugal & Spain

Empanada's stuffing can include meats, vegetables, and even fruits!

3. About how many tablespoons is half a lime?

D – 2

That means a full lime is about 4 tablespoons!

4. You need to blend your black bean mixture until it is...

B - Creamy

For this recipe we want our stuffing to be creamy, but I bet it would be tasty if you did not blend your beans.

5. Flour will help your dough to not...

C - Stick

If at some point your dough starts sticking, just add a bit more flour to your surface or even to your hands or rolling pin!

6. You want to cut your dough into 8-10 slices.

A - True

I wonder how big the biggest empanada is.



7. You want to pinch the edges of your empanadas to create a...

B – Seal

That is right, you can also use a fork to crimp the edges to make a seal and give it a pretty texture. This is so the stuffing does not come out while cooking.

8. What is the outside of a lime called that we grate into our crema?

A – Zest

Wow! We have used a lot of zest in our recipes so far!