

Mini Taco Hand Pies

Prep Time: 20 min **Cook Time:** 15 min **Total Time:** 0:35

Serves: 20

ADJUST SERVINGS

Pie crust is cut into small rounds then stuffed with spiced ground beef for a little taco pie!

Ingredients

1 box refrigerated pie dough (14.1 oz)

3/4 lb ground beef

1 teaspoon olive oil

1/2 teaspoon salt

3/4 teaspoon chili powder

3/4 teaspoon paprika

3/4 teaspoon onion powder

3/4 teaspoon garlic powder

3/4 teaspoon cumin

1/2 cup black beans

1/4 cup shredded cheddar cheese

1 egg, lightly beaten

1/2 teaspoon water

Instructions

1. Heat olive oil in a large skillet over medium heat. Add ground beef, stir to crumble. Add salt, chili powder, paprika, onion powder, garlic powder, and cumin; stir. Continue to cook until beef is no longer pink and seasoning has been incorporated. This should take 8-10 minutes. The beef mixture should thicken as it cooks. Stir in black beans, remove from heat and set aside to cool.
2. Preheat oven to 425. Sprinkle flour over a work surface. Roll out one sheet of dough. Cut dough into circles using a 3-inch biscuit cutter, rerolling scraps as necessary. Repeat with

remaining sheet of dough.

3. Arrange half of the circles on a baking sheet that has been sprayed with cooking spray. Place a tablespoon of meat mixture on the dough circles, top with roughly a half teaspoon of cheese. Place the other circle halves over the meat and cheese mixture. Pinch edges together with the tines of a fork. Combine egg and water in a bowl. Brush egg wash over the top of each hand pie. Bake in the oven for 13-15 minutes or just until golden. Remove from oven and let hand pies cool slightly before serving. Serve with your favorite taco fixings on the side.
4. Store hand pies in the refrigerator in an air-tight container or a zip-top bag.

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