

Turkey Bacon Sloppy Joe Empanadas: A Fiery, Cheesy Twist on a Classic

When comfort food meets handheld perfection, you get the



OVEN
375°F

TIME
7 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

Sloppy Joe Filling:

- 1 tablespoon olive oil
- 1/2 small onion, finely diced
- 2 cloves garlic, minced
- 1 lb ground beef
- 3/4 cup tomato sauce
- 2 tablespoons ketchup
- 1 tablespoon Worcestershire substitute (soy sauce + vinegar)
- 1 tablespoon brown sugar
- 1 teaspoon smoked paprika
- 1/2 teaspoon chili flakes (optional but recommended)
- Salt and black pepper to taste
- 1 cup cooked turkey bacon, chopped
- 1 cup shredded cheddar cheese

Assembly:

- 10-12 empanada dough discs (store-bought or homemade)
- 1 egg (for egg wash)
- Optional: Hot sauce or jalapeños for serving

DIRECTIONS

1. Prepare the Sloppy Joe Filling: Heat olive oil in a skillet over medium heat. Add onions and sauté until translucent.
2. Add minced garlic and cook for 30 seconds.
3. Stir in ground beef and cook until browned, breaking it up as it cooks. Drain excess fat.
4. Add tomato sauce, ketchup, Worcestershire substitute, brown sugar, paprika, chili flakes, salt, and pepper.
5. Simmer for 5-7 minutes until thickened.
6. Stir in turkey bacon and let the mixture cool slightly before assembling.
7. Fill and Seal the Empanadas: Preheat oven to 375°F (190°C).
8. Spoon about 1 1/2-2 tablespoons of filling into the center of each empanada disc. Sprinkle with cheddar cheese.
9. Fold the dough over and crimp edges with a fork to seal tightly.
10. Place empanadas on a parchment-lined baking sheet.
11. Bake to Golden Perfection: Beat the egg and brush the tops of each empanada with egg wash.
12. Bake for 18-22 minutes, or until golden brown and crisp.
13. Serve the Inferno: Let cool slightly before serving.
14. Serve with hot sauce, jalapeños, or extra turkey bacon for maximum firepower.

TIPS FOR SUCCESS

Don't overfill the empanadas-leave space to seal edges cleanly.

Let filling cool slightly before filling to prevent soggy dough.

Freeze unbaked empanadas for later-bake straight from frozen, adding 5 extra minutes.

For extra heat, mix some chopped jalapeños or hot sauce directly into the filling. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

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