

# Pastelillos de Carne (Puerto Rican Meat Turnovers)

Yield: 15 min  
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-puerto-rican-pastelillos>

## Ingredients:

- 3 tablespoons olive oil
- 1 onion large, small diced
- 4 cloves garlic minced
- 1/4 cup recajo chopped, /culantro or cilantro
- 1 pound beef ground 80/20
- 1 tablespoon adobo
- 2 teaspoons kosher salt
- 2 potatoes diced
- 10 pimiento stuffed olives cut in half
- 2 bay leaves
- 1/2 cup raisins optional
- 1/2 cup water
- 2 tablespoons tomato paste
- dough
- 3 1/2 cups flour
- 2 teaspoons baking powder
- 2 1/2 teaspoons salt
- 1/4 cup vegetable shortening
- 1 egg slightly beaten
- 3/4 cup water
- vegetable oil for frying

## Nutrition:

1. Calories: 320 calories
2. Carbohydrate: 35 grams
3. Cholesterol: 35 milligrams
4. Fat: 15 grams

5. Fiber: 2 grams
6. Protein: 10 grams
7. SaturatedFat: 4 grams
8. Sodium: 1100 milligrams
9. Sugar: 3 grams
10. TransFat: 1 grams

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