* 50g cooking chorizo sausage
* 150g beef mince
* ½ onion, chopped
* ¼ small pack parsley, finely chopped
* 1 tsp smoked paprika
* 1 tsp ground cumin
* 1/2 tsp chilli flakes
* tbsp tomato purée
* Remove the chorizo from its casing and add to a mixing bowl with the mince, onion, parsley, paprika, cumin and chilli flakes.
* Mix everything together, then cook in a frying pan over a medium heat for 2 mins.
* Add the tomato purée and cook for a further 7-10 mins until everything is cooked through.
* Remove from the heat and allow to cool.
* Divide the dough into four portions and roll out each one into a thin sheet. Use a plate to cut out discs.
* Place 1 tsp of filling in the centre of each disc, wet the edges, pinch both sides up and fold in half to seal. Use a fork to crimp the edges.
* Arrange on a lined [baking tray](https://www.bbcgoodfood.com/content/kimberley-wilsons-top-5-baking-trays), brush with beaten egg and bake for 20 mins. When the empanadas are ready, remove from the oven and cool for 5 mins before serving.