

## **Appetizers**

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# **Picadillo Crescents**

Publix Aprons Simple Meals

**Servings: 4**

**Start to Finish Time: 35 minutes**

**1/2 pound lean ground beef**  
**2 tablespoons sliced green olives**  
**1 tablespoon chopped green chiles**  
**2 teaspoons roasted garlic**  
**1/2 teaspoon adobo seasoning**  
**1 tablespoon flour**  
**1/2 cup Spanish tomato sauce**  
**salt (to taste)**  
**pepper (to taste)**  
**2 refrigerated pie crusts**

Preheat the oven to 425 degrees.

In a skillet over medium-high heat, brown the ground beef, olives, garlic, green chiles and adobo seasoning for 5 to 7 minutes, stirring until it crumbles.

Reduce the heat to medium-low. Stir in the flour. Cook for 1 minute. Stir in the tomato sauce, salt and pepper. Cook for 2 more minutes. Remove from the heat.

Cut each piecrust into eight wedges. Spoon one tablespoon of the meat mixture onto the wide end of each wedge. Roll up from the wide end to the point. Place the wedge, point side down, on an ungreased baking sheet. Curve into a crescent shape.

Bake for 12 to 15 minutes or until golden.

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Per Serving (excluding unknown items): 648 Calories; 40g Fat (55.9% calories from fat); 15g Protein; 56g Carbohydrate; 1g Dietary Fiber; 63mg Cholesterol; 583mg Sodium. Exchanges: 3 1/2 Grain(Starch); 1 1/2 Lean Meat; 1/2 Vegetable; 7 Fat.