

Homemade Pepperoni Pizza Pockets



Ingredients:

- 1 premade pie crust, thawed and rolled flat
- ½ cup turkey pepperoni slices
- ½ cup pizza sauce
- ½ cup shredded mozzarella cheese
- ½ cup of favorite veggies such as onions, peppers, or spinach

Directions:

1. Preheat oven to 400 degrees F.
2. Transfer the pie crusts to a lightly floured surface and cut it into approximately 2"x3" rectangles. It's easiest to cut with a pizza cutter.
3. Spoon about 2 teaspoons of pizza sauce followed by 2 to 3 pepperoni, large pinch of mozzarella, and a spoonful of veggies onto one of the rectangles, leaving about ¼ inch of space before the edge. Then place the second cut out rectangle over the top and seal the edges together with a fork. Repeat until all pockets are made.
4. Bake on cookie sheet for 8 to 10 minutes, then allow to cool.