

Easy Cheesy Homemade Pizza Pockets

Join Mrs. Machry for another great recipe! Today we are making Easy Cheesy Homemade Pizza Pockets

Ingredients:

- 1 refrigerated tube of pizza crust (pillbury)
- 1 cup of shredded mozzarella cheese
- 6 tbsp pasta sauce/pizza sauce
- If you want you can add pepperoni slices
- Sprinkle of oregano
- Olive oil

Instructions

1. preheat oven to 375 degrees F
2. Line a cookie sheet with parchment paper
3. Open and unroll the pizza crust tube
4. Cut the pizza sheet into 4 squares
5. In the corner of each crust square add pizza/pasta sauce
6. Add shredded cheese on top
7. If you want add 2 slices of pepperoni
8. Fold over the top corner of the square to form a triangle
9. Use the back of a fork to press the seams together
10. Place them on the cookie sheet
11. Brush with a bit of olive oil
12. Sprinkle the oregano on top (optional)
13. Bake in the oven for 10-12 minutes
14. Take out and when cool enough, eat!