

Pizza Pockets

INGREDIENTS

- 2 store-bought refrigerated pie crusts
- 1 cup pizza sauce (or marinara)
- ½ cup finely grated carrots (mini food processor works best)
- 1 ½ cups shredded mozzarella cheese
- ½ cup mini pepperoni (or cooked/crumbled sausage, diced ham, or veggies)
- 1 egg, beaten (for egg wash)
- 2 Tbsp grated parmesan cheese (for sprinkling)
- Optional: Italian seasoning or garlic powder for sprinkling

DIRECTIONS

1. Preheat oven to 400°F. Line a baking sheet with parchment paper.
2. Roll both pie crusts together into one large rectangle (about 12x16 inches). Trim edges if needed.
3. Cut into squares, about 4x4 inches.
4. Mix the grated carrots into the pizza sauce.
5. On each square, spoon a little sauce mixture on one half only. Top with cheese and toppings, leaving a border.
6. Fold the empty half of dough over the filling to make a triangle. Press edges firmly with a fork to seal.
7. Transfer to the baking sheet, brush tops with egg wash, and sprinkle with Italian seasoning, garlic powder, and parmesan cheese.
8. Bake 15-18 minutes, until golden brown. Cool slightly before serving.