

Air Fryer Hot Pockets - Crispy, Cheesy, and Ready in Minutes

This recipe stands out for several reasons:



OVEN
375°F

TIME
10 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 package of pre-made dough (like pizza dough or puff pastry)
- 1 cup shredded cheese (mozzarella, cheddar, or your favorite)
- 1 cup filling (ham, pepperoni, veggies, etc.)
- 1 egg (for egg wash)
- Salt and pepper to taste

DIRECTIONS

1. Preheat your air fryer to 375°F (190°C).
2. Roll out the dough on a floured surface and cut it into rectangles (about 4x6 inches).
3. In a bowl, mix your cheese and filling. Season with salt and pepper.
4. Place a generous spoonful of the filling mixture on one half of each dough rectangle.
5. Fold the dough over to create a pocket and seal the edges by pressing with a fork.
6. Brush the tops with beaten egg for a golden finish.
7. Place the pockets in the air fryer basket in a single layer and cook for 10-12 minutes, or until golden brown.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/air-fryer-hot-pockets-crispy-cheesy-and-ready-in-minutes/>