

Savor the Flavor: Cheesy Bacon Ranch Pot Pie Pockets for Quick Meals

Cheesy Bacon Ranch Pot Pie Pockets



OVEN
400°F

TIME
15-20 min

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INGREDIENTS

- 1 refrigerated pie crust (2 rounds)
- 1 cup cooked chicken, shredded
- 1 cup shredded cheddar cheese
- 6 slices bacon, cooked and crumbled
- 1/2 cup ranch dressing
- 1/2 cup frozen peas (optional)
- 1 egg, beaten (for egg wash)

DIRECTIONS

- 1.** Preheat the : Oven: Preheat your oven to 400°F (200°C).
- 2.** Mix the : Filling: In a large bowl, combine the shredded chicken, cheddar cheese, crumbled bacon, ranch dressing, and frozen peas (if using). Mix until well combined.
- 3.** Assemble the : Pockets: Unroll the pie crusts on a clean surface. Cut each crust into 4-6 equal sections, depending on your desired pocket size. Spoon a generous amount of the filling onto one half of each section, leaving the edges clear for sealing.
- 4.** Seal the : Pockets: Fold the dough over the filling to create a pocket. Press the edges firmly with a fork to seal them securely.
- 5.** Prepare for : Baking: Brush the tops of the pockets with the beaten egg to give them a beautiful golden color when baked. Place the pockets on a baking sheet lined with parchment paper.
- 6.** Bake: Bake in the preheated oven for 15-20 minutes, or until the pockets are golden brown and flaky.
- 7.** Serve: Allow to cool slightly before serving. Enjoy your warm and cheesy Bacon Ranch Pot Pie Pockets!

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

Original recipe: <https://chefmaniac.com/savor-the-flavor-cheesy-bacon-ranch-pot-pie-pockets-for-quick-meals/>