

Cheesy Pizza Pockets You Can Make in Under 30 Minutes

Homemade Easy Cheesy Pizza Pockets - Ooey, Goopy, and Ready in Minutes



OVEN
375°F

TIME
15 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 can refrigerated crescent roll dough (or pizza dough)
- $\frac{1}{2}$ cup pizza sauce
- 1 cup shredded mozzarella cheese
- $\frac{1}{2}$ cup pepperoni slices (or use mushrooms, sausage, bell peppers, etc.)
- ... teaspoon garlic powder

DIRECTIONS

- 1.** Preheat and Prep: Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper.
- 2.** Roll and Shape: Unroll the crescent dough and separate it into 4 rectangles (pinch seams if needed). If using pizza dough, roll out and cut into squares or rectangles about 4" x 6".
- 3.** Fill and Fold: On one half of each dough rectangle, spread a spoonful of pizza sauce. Top with shredded mozzarella and a few slices of pepperoni or your chosen toppings. Fold the other half of dough over the filling and seal the edges by pressing with a fork.
- 4.** Season and Bake: Place pockets on the baking sheet. Sprinkle the tops with garlic powder for flavor. Bake for 12-15 minutes, or until golden brown and crisp.
- 5.** Serve: Let cool slightly, then serve warm with extra marinara for dipping.

TIPS FOR SUCCESS

- Seal the edges well to keep the cheese from oozing out.
- Don't overfill - a little goes a long way inside these pockets.
- Brush the tops with melted butter and Italian seasoning after baking for extra flavor.
- Great for freezing - just reheat in the oven or air fryer.

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

Original recipe: <https://chefmaniac.com/cheesy-pizza-pockets-you-can-make-in-under-30-minutes/>