

Sausage & Cheese Puff Pastry Pockets - Golden, Goopy, and Irresistible

Looking for an appetizer, brunch bite, or savory snack that's both



OVEN
400°F

TIME
20 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 sheet puff pastry, thawed
- 1 cup cooked sausage, crumbled
- 1 cup shredded cheddar cheese
- 1 egg, beaten (for egg wash)
- $\frac{1}{2}$ teaspoon black pepper (optional, for topping)

Instructions:

1. Preheat Oven:
2. Roll & Cut the Pastry:
3. Fill the Pastries:
4. Add the Finishing Touch:
5. Bake:
6. Serve:

Tips for Success:

Seal edges well to prevent oozing. Use water or egg to help stick if needed.

Don't overload the filling-it may leak out during baking.

Use sharp cheddar or mix with mozzarella for more melt.

Add a touch of mustard or jalapeño to the sausage for a spicy kick!

Make It Yours:

Switch up the meat: Use bacon, ham, or even shredded chicken.

Add veggies: A bit of sautéed onion, bell pepper, or spinach goes great.

Breakfast twist: Add scrambled egg to the filling for a morning version.

Dipping sauce: Try with ranch, honey mustard, or marinara.

More Savory Bakes You'll Love:

How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip

This One-Pan Breakfast Bake Will Make You Skip Easy Turkey Wings

Sheet Pan Quesadillas

Beer Cheese Dip

Storage & Reheating:

Refrigerate in an airtight container for up to 4 days.

Freeze baked pastries for up to 2 months.

Reheat in the oven at 350°F for 8-10 minutes to restore crispness.

Final Thoughts:

DIRECTIONS

- 1.** Preheat Oven: Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper.
- 2.** Roll & Cut the Pastry: Roll out your puff pastry sheet on a lightly floured surface. Cut into equal rectangles or squares depending on your desired portion size.
- 3.** Fill the Pastries: Spoon cooked sausage and shredded cheese onto one half of each rectangle. Fold over to make a pocket and seal the edges with a fork.
- 4.** Add the Finishing Touch: Brush the tops with beaten egg for that golden, glossy finish. Sprinkle with black pepper if you'd like a touch of extra flavor.
- 5.** Bake: Place on the prepared baking sheet and bake for 15-20 minutes, or until the pastries are golden brown and puffed.
- 6.** Serve: Let cool for a couple of minutes and serve warm with your favorite dipping sauce.
- 7.** Tips for Success: Seal edges well to prevent oozing. Use water or egg to help stick if needed.
- 8.** Don't overload the filling-it may leak out during baking.
- 9.** Use sharp cheddar or mix with mozzarella for more melt.
- 10.** Add a touch of mustard or jalapeño to the sausage for a spicy kick!
- 11.** Make It Yours: Switch up the meat: Use bacon, ham, or even shredded chicken.
- 12.** Add veggies: A bit of sautéed onion, bell pepper, or spinach goes great.
- 13.** Breakfast twist: Add scrambled egg to the filling for a morning version.

14. Dipping sauce: Try with ranch, honey mustard, or marinara.
15. More Savory Bakes You'll Love: How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip
16. This : One-Pan Breakfast Bake Will Make You Skip
17. Easy : Turkey Wings
18. Sheet : Pan Quesadillas
19. Beer : Cheese Dip
20. Storage & Reheating: Refrigerate in an airtight container for up to 4 days.
21. Freeze baked pastries for up to 2 months.
22. Reheat in the oven at 350°F for 8-10 minutes to restore crispness.
23. Final Thoughts: Cheesy Sausage Puff Pastries are proof that easy can be wildly delicious. Whether you're feeding a party or prepping for the week, these golden pockets of goodness deserve a spot in your rotation.
24. ? If you make these, leave a comment and let us know how they turned out! And don't forget to tag us on Instagram @ChefManiac with your creations.

TIPS FOR SUCCESS

Use water or egg to help stick if needed.

Don't overload the filling-it may leak out during baking.

Use sharp cheddar or mix with mozzarella for more melt.

Add a touch of mustard or jalapeño to the sausage for a spicy kick!

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

Original recipe: <https://chefmaniac.com/sausage-cheese-puff-pastry-pockets-golden-goey-and-irresistible/>