

Easy Cheeseburger Pockets - A Fun Twist on a Classic Favorite

Cheeseburger Pockets - A Crispy, Cheesy Handheld Dinner Everyone Will Love



OVEN
375°F

TIME
3 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 lb ground beef
- 1 small onion, chopped
- 1 cup shredded cheddar cheese
- 1 (8 oz) can crescent roll dough
- 2 tbsp ketchup
- 1 tbsp mustard
- 1 tbsp Worcestershire sauce
- 1 tbsp olive oil

Salt & pepper, to taste

Instructions:

1 Preheat the Oven:

2 Cook the Beef and Onions:

3 Season the Filling:

4 Assemble the Pockets:

5 Bake Until Golden:

6 Cool & Serve:

Tips for Success:

Don't overfill the pockets-keep the fillings moderate so the dough seals properly.

Crimp edges with a fork for a tighter seal.

Mix up the cheese for variety-try Monterey Jack, mozzarella, or pepper jack.

Pairing Ideas & Similar Recipes:

Easy Cheesy Chicken Sliders with Marinara Garlic Butter - equally fun and hand-held!

This Dorito Casserole - a bold, cheesy dinner win

These Sheet Pan Quesadillas - fast, easy, and perfect for groups

How I Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip - ideal for game day or snacking

Storage & Leftovers:

Final Thoughts:

DIRECTIONS

- 1. Preheat the Oven:** Preheat your oven to 375°F (190°C) and line a baking sheet with parchment paper.
- 2. Cook the Beef and Onions:** Heat olive oil in a skillet over medium heat. Add chopped onions and sauté until soft, about 3 minutes. Add ground beef and cook until browned, breaking it apart as it cooks. Drain excess fat.
- 3. Season the Filling:** Stir in ketchup, mustard, Worcestershire sauce, salt, and pepper. Let it simmer for 2-3 minutes so everything blends together into a delicious, savory mix.
- 4. Assemble the Pockets:** Unroll crescent dough and separate into triangles. Spoon about 2 tablespoons of beef mixture onto the wide end of each triangle. Sprinkle cheddar cheese on top. Fold over the dough and seal the edges tightly.
- 5. Bake Until Golden:** Place your filled crescents on the prepared baking sheet and bake for 12-15 minutes, or until beautifully golden and puffed.
- 6. Cool & Serve:** Let the pockets cool slightly before serving. These are fantastic with dipping sauces like ranch, ketchup, or even this Crockpot Nacho Dip for a cheesy upgrade!
- 7. Tips for Success:** Don't overfill the pockets-keep the fillings moderate so the dough seals properly.
- 8. Crimp edges with a fork for a tighter seal.**
- 9. Mix up the cheese for variety-try Monterey Jack, mozzarella, or pepper jack.**
- 10. Pairing Ideas & Similar Recipes:** Turn your Cheeseburger Pockets into a full meal with some crispy veggies or a fun dip. Want more ideas?

11. Easy : Cheesy Chicken Sliders with Marinara Garlic Butter - equally fun and hand-held!
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14. How I : Turned a Classic Sandwich into the Ultimate Cheesy Hot Dip - ideal for game day or snacking
15. Storage & Leftovers: These pockets store well in the fridge for up to 3 days. Reheat in a toaster oven or air fryer to maintain that crispy exterior. You can also freeze them-just wrap tightly in foil and freeze for up to a month.
16. Final Thoughts: Whether you're meal prepping for the week or feeding a hungry crowd, Cheeseburger Pockets bring serious flavor with minimal effort. They're kid-friendly, freezer-friendly, and endlessly customizable. Let us know your favorite add-ins or tag your creation @chefmaniac-we'd love to see it!
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TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/easy-cheeseburger-pockets-a-fun-twist-on-a-classic-favorite/>