

Cheeseburger Pockets: A Flavorful Handheld Delight

The Evolution of the Handheld Meal



OVEN
375°F

TIME
3-5 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 tablespoon olive oil
- 1 lb ground beef (80/20 lean recommended)
- 1/2 cup yellow onion, finely diced
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 cup ketchup
- 2 tablespoons yellow mustard
- 1 tablespoon Worcestershire sauce
- 1 (8 ounce) can refrigerated crescent roll dough (or seamless dough sheets)
- 6 slices cheddar cheese (or American cheese), cut in half
- 1 large egg, beaten (for egg wash)
- Optional: Sesame seeds for topping

DIRECTIONS

1. Let's get these flavorful pockets assembled and baked!
2. Prepare : Oven & Pan: Preheat your oven to 375°F (190°C). Line a large baking sheet with parchment paper.
3. Cook the : Filling: In a large skillet, heat the olive oil over medium-high heat. Add the ground beef and cook, breaking it up with a spoon, until it's fully browned. Drain any excess fat.
4. Add : Aromatics & Seasonings: Add the finely diced onion to the skillet with the browned beef. Cook for 3-5 minutes until the onion is softened. Stir in the garlic powder, onion powder, salt, and black pepper. Cook for another minute until fragrant.
5. Add : Sauces: Remove the skillet from the heat. Stir in the ketchup, mustard, and Worcestershire sauce until the mixture is well combined. Set aside to cool slightly.
6. Prepare the : Dough: Unroll the crescent roll dough onto your prepared baking sheet. If using perforated dough, gently pinch together the seams to form a solid rectangle. If using seamless dough sheets, you're ready to go!
7. Cut : Dough: Cut the dough into 6 equal squares or rectangles (if using crescent rolls, you might cut along the perforations and then cut each triangle in half to make two squares, pinching seams as needed).
8. Assemble : Pockets: Place one half-slice of cheese on one half of each dough square. Spoon about 1/4 to 1/3 cup of the cooled cheeseburger filling over the cheese. Place the second half-slice of cheese over the filling.

9. **Fold & Seal:** Fold the other half of the dough over the filling to create a pocket (either a triangle or a rectangle, depending on your cut). Press the edges firmly with your fingers, then crimp with a fork to seal them completely. This prevents the filling from leaking out during baking.
10. **Egg Wash & Bake:** In a small bowl, beat the egg for the egg wash. Brush the tops of each cheeseburger pocket lightly with the beaten egg. If desired, sprinkle with sesame seeds for that authentic burger bun look.
11. **Bake:** Bake for 12-15 minutes, or until the pockets are golden brown and puffed.
12. **Serve:** Remove from the oven and let cool for a few minutes before serving.

SWAPS & NOTES

Ground Beef: You can easily substitute ground turkey or a plant-based crumble for a leaner option.

Cheese: Cheddar or American cheese are classic for cheeseburgers, but feel free to experiment with mozzarella, provolone, or a Colby Jack blend for a different cheesy pull.

Crescent Roll Dough: The pre-perforated crescent roll dough is easy to use, but seamless dough sheets (often found near the crescent rolls) make assembly even quicker as you don't have to pinch seams.

Condiments: Adjust the amount of ketchup and mustard to your taste.

TIPS FOR SUCCESS

Cool the Filling: Allowing the meat filling to cool slightly before assembling prevents the dough from becoming greasy or tearing.

Seal Tightly: Take the time to really crimp those edges with a fork.

This ensures your delicious filling stays inside the pocket.

Don't Overfill: Overfilling can make sealing difficult and lead to leaks.

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

Original recipe: <https://chefmaniac.com/cheeseburger-pockets-a-flavorful-handheld-delight/>