

## Cheesy Beef Pockets (Crispy, Gooey, and Oven-Baked to Perfection)

Cheesy Beef Pockets ??



**OVEN**  
**400°F**

**TIME**  
**20 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

For the Beef Filling:

- 1 lb ground beef (80% lean / 20% fat)
- 1 onion, finely diced
- 1 tbsp fresh garlic, minced
- 1 cup bell pepper, chopped
- 1-2 Serrano peppers, chopped (optional)
- 3 tbsp tomato paste
- Salt to taste
- 1 tsp garlic powder
- 1 tsp smoked paprika
- ½ tsp chili powder
- 1 tsp red chili flakes
- 1 tsp black pepper
- 1 tsp cumin powder
- ¾ cup water
- 2 tbsp oil

To Assemble:

- 4 large tortillas, cut in half
- 3 tbsp butter or garlic butter
- 1 cup shredded mozzarella
- 1 cup shredded cheddar

### DIRECTIONS

- 1.** Step 1: Cook the Filling: Heat oil in a pan over medium heat. Add onions and garlic and sauté for 1-2 minutes until translucent.
- 2.** Add the ground beef and cook for 3-4 minutes until browned. Season with salt, black pepper, smoked paprika, garlic powder, chili powder, cumin, and red chili flakes. Stir well.
- 3.** Mix in tomato paste and sauté for 2-3 minutes. Add water and simmer for 8-10 minutes until the beef is fully cooked and most of the liquid has evaporated.
- 4.** Add chopped bell peppers and : Serrano peppers. Cook another 2-3 minutes. Remove from heat and set aside.
- 5.** Step 2: Assemble the Pockets: Preheat oven to 400°F.
- 6.** Cut tortillas in half. Place shredded mozzarella in the center of each half. Add 2-3 tablespoons of beef filling.
- 7.** Fold into a triangle and seal tightly. Repeat with remaining tortillas.
- 8.** Step 3: Bake: Grease a circular baking dish with garlic butter. Arrange the pockets snugly in the dish.
- 9.** Brush tops with more butter. Sprinkle mozzarella and cheddar over the top.
- 10.** Bake for 15-20 minutes until golden, crispy, and bubbly.

### SWAPS & NOTES

Ground Beef: You can substitute ground turkey or chicken for a

lighter version.

Cheese: Pepper jack adds a spicy kick.

Monterey Jack melts beautifully too.

Heat Level: Leave out the Serrano and reduce chili flakes if you prefer mild.

### TIPS FOR SUCCESS

Don't overfill or they'll burst open.

Let the filling cool slightly before assembling to prevent soggy tortillas.

Arrange tightly in the baking dish so they hold their shape.

Broil for 1-2 minutes at the end for extra browning.

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

Original recipe: <https://chefmaniac.com/cheesy-beef-pockets-crispy-gooey-and-oven-baked-to-perfection/>