

Oven Baked 4 Ingredient French Dip Crescent Pockets That Are So Easy

The beauty of this recipe is right in the name. You only need four simple ingredients:



OVEN
375°F

METHOD
Air fryer

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INGREDIENTS

Crescent roll dough
Roast beef
Cheese
Au jus or French dip sauce mix

DIRECTIONS

1. Preheat the oven: Preheat your oven according to the crescent dough package directions, usually around 375°F. Line a baking sheet with parchment paper or lightly grease it.
2. Prepare the dough: Unroll the crescent dough and separate it into triangles or rectangles, depending on how you plan to fold the pockets.
3. Add the filling: Place slices of roast beef and cheese onto each piece of dough. Be careful not to overfill so the dough can seal properly.
4. Fold and seal: Fold the dough over the filling to create pockets and press the edges together to help keep the filling inside while baking.
5. Bake until golden: Bake until the crescent dough is puffed and golden brown and the cheese is melted inside.
6. Prepare the dipping sauce: While the pockets bake, prepare the au jus or French dip sauce according to the package directions or warm your prepared sauce.
7. Serve warm: Serve the crescent pockets hot with the warm dipping sauce on the side.

SWAPS & NOTES

This recipe is wonderfully flexible, which makes it even more useful for everyday cooking.

Crescent dough: Refrigerated crescent roll dough is the shortcut that makes this recipe so quick and reliable.

Roast beef: Thinly sliced deli roast beef works best because it is easy to fold into the dough and heats through quickly.

Cheese: Provolone is a classic French dip pairing, but mozzarella or Swiss can also work nicely.

TIPS FOR SUCCESS

These pockets are easy to make, but a few small tips can help them turn out even better: Do not overstuff the dough or it may split while baking.

Seal the edges well so the cheese stays tucked inside.

Use thin roast beef slices for the easiest folding and best texture.

Serve the au jus warm for the most classic French dip experience.

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

Original recipe: <https://chefmaniac.com/oven-baked-4-ingredient-french-dip-crescent-pockets-that-are-so-easy/>