

Homemade Easy Cheesy Pizza Pockets for the Ultimate Quick Snack

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HOMEMADE EASY CHEESY PIZZA POCKETS

You Will Need

1 can refrigerated crescent roll dough or pizza dough
1/2 cup pizza sauce
1 cup shredded mozzarella cheese

OVEN
375°F

TIME
10 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 1 can refrigerated crescent roll dough or pizza dough
- 1/2 cup pizza sauce
- 1 cup shredded mozzarella cheese

DIRECTIONS

1. Preheat the oven: Preheat your oven to 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 if using crescent rolls. If using pizza dough, divide it into equal portions and roll each one into a small rectangle or circle.
3. Add the filling: Spread a small spoonful of pizza sauce onto one side of each dough piece, leaving a border around the edges. Top with shredded mozzarella cheese.
4. Fold and seal: Fold the dough over the filling to create a pocket. Press the edges firmly with your fingers or a fork to seal.
5. Bake: Arrange the pizza pockets on the prepared baking sheet. Bake for 12 to 15 minutes, or until golden brown and the cheese is melted inside.
6. Cool slightly and serve: Let them cool for a few minutes before serving, since the filling will be hot. Serve with extra pizza sauce on the side if you like.

SWAPS & NOTES

Crescent roll dough gives these pizza pockets a buttery, flaky texture, while pizza dough makes them feel more like mini calzones.

Either one works well, so it really comes down to what kind of texture you want.

Mozzarella is the classic choice because it melts beautifully and gives you that stretchy cheese pull everyone wants.

You can also mix in a little Parmesan or provolone for extra flavor.

TIPS FOR SUCCESS

The biggest key here is not overstuffing the dough.

Too much sauce can leak out during baking, and too much cheese can make the pockets harder to close.

Keeping a clean border around the edges helps them seal properly.

If you're using pizza dough, rolling it to an even thickness will help it bake more evenly.

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

Original recipe: <https://chefmaniac.com/homemade-easy-cheesy-pizza-pockets-for-the-ultimate-quick-snack/>