

PEPPERONI PIZZA HOT POCKETS

F EASY

Last Modified: 06/30/2016

PREP: 10 Min
COOK: 15 Min
OVEN: 400

ITALIAN

MAKES 12 To 16 HOT POCKETS

QUA	MEASURE	INGREDIENT	PROCESS
2	11 Oz	Tubes Ready-Made Pizza Dough	Thin Crust
OR			
2	17.3 Oz	Boxes Frozen Puff Pastry Dough (Sheets)	
1	14 Oz	Jar Pizza Sauce (Classico Traditional)	
1	Small	Yellow Onion	Thin Sliced
1	Clove	Garlic	Minced
1	Tbsp	Olive Oil	
2	5 Oz	Packages Sliced Pepperoni	Room Temp
1	Pound	Mozzarella Cheese	Shredded
1 +/-	Pinches	Parmesan Cheese (Grated)	To Taste
1 +/-	Pinches	Crushed Red Pepper Flakes	To Taste
1 +/-	Pinches	Coarse Kosher Salt	To Taste

EGG WASH

1	Tbsp	Dried Basil	
1	Tbsp	Dried Oregano	
1	Large	Egg White	Beaten
1	Tbsp	Whole Milk	

PREPARATION

FACTOID	This party recipe is easy because it makes almost exclusive use of "store prepared" ingredients. You CAN make these from scratch, but it will take you a very long time. BTW, Phyllo Dough is NOT Puff Pastry Dough
HINTS	Frozen Puff Pastry Sheets come folded into thirds. Use a Pizza Cutting Wheel to slice them into long rectangles at the fold marks. Cut each rectangle in half and roll it out carefully on a lightly floured surface into a larger rectangle before finally beginning to build the Hot Pockets.
OPTION	You may optionally add in already cooked Sausage, Hamburger, Chicken, Mushrooms, Peppers or anything else you like to individually customize the contents of each Hot Pocket. The baking time is NOT long enough to cook anything that is raw.
TOOLS	<ol style="list-style-type: none"> 1) Small Stainless Steel Skillet & Lid 2) Aluminum Half Sheet Pan 3) Rolling Pin 4) Pizza Cutting Wheel 5) Basting Brush
PREP	DISH <ol style="list-style-type: none"> 1) Thinly slice the Yellow Onion and set it aside. 2) Mince the Garlic Clove and set it aside. 3) Shred the Mozzarella Cheese and set it aside. 4) Grate the Parmesan Cheese and set it aside. 5) Preheat the oven to 400 degrees with a rack in the center

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1	in a small skillet over medium heat, heat the Olive Oil until it shimmers. Add in the Slivered Onions and saute until translucent, about 3 minutes. Add in the Minced Garlic and saute until fragrant, about 3 minutes more. Set aside to cool.
2	Unroll the ready-made Pizza Dough square evenly onto a lightly floured surface. Cut it into as many 4 inch squares as you can using a large Pizza Cutter Wheel. Discard any Dough Scraps - we ARE doing FAST here - DON'T let the sheets dry out..
3	In a small mixing bowl, add in the Egg White and Milk and whisk until it just begins to froth. Stir in the Basil and Oregano until well mixed and set it aside.
4	Place a heaping teaspoon of Pizza Sauce on 1/2 of each Dough Square (Careful to NOT get any within 1/2 inch of any outside edge). Sprinkle the Sauce with a little of the Onion Garlic Mixture, top that with a healthy layer of several Pepperoni Slices. Sprinkle with a big pinch of Shredded Mozzarella Cheese. Sprinkle on a few Cracked Red Paper Flakes and finally, layer on another heaping teaspoon of Pizza Sauce.
5	Dip your finger in the Egg Wash and wet the outside 1/4 inch of each Dough Square with the Egg Wash. Fold the Dough lightly over the top to form a pocket while pressing to get out all of the air (stretch it carefully to get it all of the way across to the bottom edges. Press with your fingers to seal and using a water dampened fork, flute the edge to make it pretty. You want NO leakers here!
6	Spray the sheet pans with non-stick cooking spray and carefully placing the Hot Pockets on the sheet as you finish them so they are separated by around 2 inches.
7	Brush the top of each Hot Pocket with the Egg Wash. Sprinkle the top of each one lightly with grated Parmesan Cheese. Make a small slit or two in the top of each Hot Pocket to allow steam (and excess Pepperoni Oil) to escape. Sprinkle each lightly with Coarse Kosher Salt. If using Puff Pastry, careful to NOT get any Egg Wash within 1/8 inch of the outside cut edges as it will "glue" the layers together and greatly decrease it's ability to rise while baking.
8	Bake the Hot Pockets until the top is golden brown, about 10 to 15 minutes. Remove them from the oven and lightly pat the top of each Hot Pocket with a paper towel to soak up any grease or oil that escaped. Allow them to cool for 5 minutes.
SERVE	Place a small dish of warmed leftover Pizza Sauce in the center of a serving platter, arrange the Hot Pockets around the outside and serve while hot with Crushed Red Pepper Flakes and Grated Parmesan Cheese on the side.

