

DORITOS® Nacho Cheese Pizza Pockets

Ingredients

- 1 ½ cups shredded, low-moisture mozzarella cheese
- 4 thinly sliced pepperoni, cut into bite sized pieces
- 6 DORITOS® Nacho Cheese Flavored Tortilla Chips
- 1/4 cup pizza sauce
- 1 lb refrigerated pizza dough
- Olive oil

How to make it

1. Preheat the oven to 425°.
2. In a small bowl, add the cheese, pepperoni, and crushed DORITOS®. Toss to combine.
3. Roll out the dough and divide into equal portions, into 5 to 6-inch rectangles.
4. Add a tablespoon of pizza sauce into the middle of each dough circle, followed by one quarter of the cheese mixture. Lift up one side of the dough and lay it over the other half to create a triangle, pinching the edges together to create a seal.
5. Use the tines of a fork to press down over the seal to make sure it's secure and give the pocket a nice scalloped edge.
6. Lay the pockets onto a baking sheet and brush a generous layer of olive oil over the top.
7. Bake for 12-15 minutes until the bottom is golden. Flip them halfway through to make both sides of the pocket crispy. Let them cool for a few minutes before serving.
8. Try this with DORITOS® COOL RANCH® Jalapeño Dip to take this recipe to ANOTHER LEVEL®.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	12-15 min	22 min	2-3

Made with



DORITOS® Nacho Cheese Flavored Tortilla Chips