

Marshall's
HAUTE SAUCE

Pepperoni and Cheese Haute Pockets

Ingredients

- 1 sheet of puff pastry dough (thawed)
- ¼ cup Red Chili Lime Sauce
- ½ cup or less of grated cheese
- ½ cup Pepperoni

Instructions

- Preheat oven to 375°.
- Using a lightly floured rolling pin on a lightly floured surface, roll out the dough until it's ⅛" thick and the seams are smooth.
- Slice dough into six square pieces.
- Line a baking sheet with parchment and put three dough squares onto the paper.
- Add equal parts of Red Chili Lime Sauce, cheese, and your fillings to the center of the squares leaving ½" around the edges.
- Cover each with a slightly stretched square and use a fork to create a seal around the edges.
- Bake for 12-18 minutes or until dough is puffy and golden brown.

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