

Hot Pockets

WITH GARLIC CILANTRO AIOLI

3-4 SERVINGS

30-45 MINUTES

INGREDIENTS

3-4 garlic cloves
10-15 fresh cilantro leaves
 $\frac{1}{2}$ - $\frac{3}{4}$ cup mayo
2-3 Tbs lemon juice
salt and pepper to taste
1 can roll-out dough (Pillsbury or Jus-Rol)
1 bag veggie crumbles or $\frac{1}{2}$ pound of ground beef/turkey
 $\frac{1}{2}$ onion chopped
1 bell pepper chopped
4-5 mushrooms chopped
1 tsp cumin
1 Tbs olive oil
 $\frac{3}{4}$ cup shredded cheese (cheddar or mozzarella)

DIRECTIONS

Garlic Cilantro Aioli

1. Blend first 5 ingredients together. Taste and adjust as preferred.
2. Place in fridge while you make the hot pockets

Hot Pockets

1. Preheat oven to 350 degrees and grease baking sheet.
2. Add olive to pan on medium heat. Add veggie crumbles and stir until cooked according to package.
3. Add onions and bell peppers to the pan and sauté with crumbles until veggies are soft. Add mushrooms and continue to cook mixture until done.
4. Roll out dough on a cutting board, using a rolling pin. Cut the dough with a pizza cutter into 4 equal sections.
5. Place $\sim \frac{1}{4}$ cup shredded cheese in each section and top with crumble/veggie mixture. Wrap dough around the filling, sealing any gaps using your fingers.
6. Bake for 10-14 minutes until top is golden brown.
7. Serve with pre-made aioli

