Auntie Anne's® At-Home™ Baking Kit

PHILLY-STYLE CHEESESTEAK POCKETS

You'll Need:

Auntie Anne's® Baking Kit
2 teaspoons vegetable oil
1 cup chopped onion
½ cup chopped red bell pepper
½ cup seeded, chopped pepperocini
1 pound sliced deli roast beef, cut into thin ribbons
2 cups cubed processed American cheese

Dough Preparation (1 Dough Mix)

Prepare pretzel dough according to package directions (Dough Preparation).

Baking Instructions

Preheat oven to 400˚F.

Yield: 8 servings

1. Line a rimmed baking sheet with parchment paper.
2. Heat oil in a large nonstick skillet. Add onion and sauté until tender, about 5 minutes. Add peppers and pepperocini and continue to cook until onions are golden brown and peppers are tender. Set aside to cool slightly.
3. Combine onion-pepper mixture with the roast beef ribbons and cheese cubes and toss to evenly mix.
4. Divide risen dough into 8 evenly sized balls. Roll and stretch each ball into a 6" round. Top each round with a generous ½ cup of cheesesteak filling, and fold dough in half to enclose. Press edges together to seal, making sure not to trap excess air, and pleat edge decoratively.
5. Arrange filled pockets on the prepared baking sheet. Dissolve baking soda in 4 cups of very hot tap water, and stir until dissolved. Lightly brush each pie with solution. Sprinkle with pretzel salt.
6. Bake for 12-15 minutes, until pockets are golden brown. Serve warm.

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