

WAIT!  
PIZZA

# PERSONAL PIZZA POCKETS

HUNGRY FOR BACK-TO-SCHOOL LUNCH IDEAS? THESE TASTY PIZZA POCKETS ARE ONE-OF-A-KIND! MAKES 4 POCKETS.

## WHAT YOU'LL NEED

WAXED PAPER

SHREDDED  
MOZZARELLA  
CHEESE



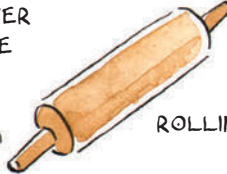
BUTTER  
KNIFE



PIZZA OR  
SPAGHETTI  
SAUCE



ROLLING PIN



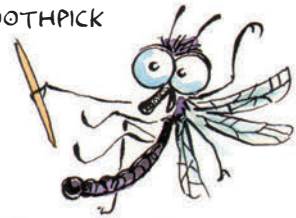
OREGANO, BASIL, OR OTHER  
ITALIAN HERBS (OPTIONAL)



ONE 8-OUNCE  
CANISTER OF  
PIZZA CRUST  
DOUGH

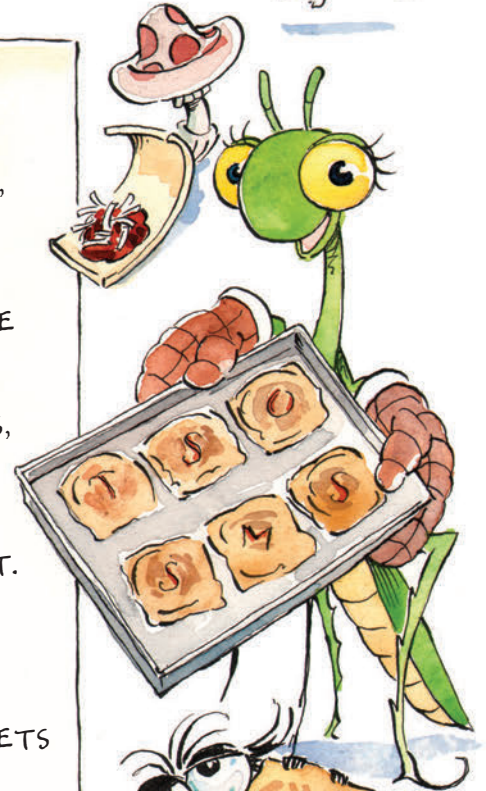


TOOTHPICK



## WHAT TO DO

1. UNROLL PIZZA CRUST DOUGH ONTO WAXED PAPER OR CUTTING BOARD. FLATTEN DOUGH WITH A ROLLING PIN, THEN CUT INTO FOUR EQUAL RECTANGLES.
2. PLACE FILLINGS IN THE CENTER OF THE BOTTOM HALF OF THE RECTANGLE, BUT DO NOT OVERFILL. FOLD THE TOP HALF OVER THE FILLINGS.
3. CRIMP THE SIDES OF EACH POCKET WITH YOUR FINGERS, PRESSING FIRMLY TO SEAL.
4. WITH YOUR TOOTHPICK, CAREFULLY CARVE THE EATER'S INITIALS INTO THE TOP OF EACH PIZZA POCKET.
5. TRANSFER POCKET SANDWICHES TO A GREASED BAKING SHEET.
6. BAKE AT 350 DEGREES FOR 10 MINUTES OR UNTIL POCKETS BEGIN TO TURN BROWN.



TASTY WITH  
A CAPITAL T!



LOVE,  
OPHELIA