



CHEESEBURGER POCKET

The delicious combination of beef and cheese, paired with a Rich's whole grain pizza dough.

Yield: 1 Pocket

INGREDIENTS

1 Unit	 5" Whole Grain Rich Proof & Bake Sheeted Pizza Dough, 150 2.5-Oz (#00577)
1 1/2 oz	Cooked Beef Crumbles
1/2 oz	Cheddar cheese, shredded
1 tsp.	Ketchup
1/2 tsp.	Mustard
3 Slices	Dill Pickle

DIRECTIONS

- 1 Prior to Use: Store product frozen at 0°F to -10° F. until ready to pan. Remove frozen dough pieces from the case and place on parchment lined sheet pans sprayed with oil about 2-3 inches apart. Cover the pan of frozen dough with a sheet of plastic sprayed with pan release oil.
- 2 Place the covered pan of dough on a rack and place in the cooler overnight to thaw. The next morning, pull pans out of the cooker and leave covered at room temperature for 25-30 minutes to warm slightly.
- 3 Flatten and stretch the dough slightly and place 1 1/2 oz. cooked beef crumbles and 1/2 oz. cheddar cheese in the center of the dough piece. Top with 1 tsp. catsup, 1/2 tsp. yellow mustard and 3 dill pickle slices. Brush the edges of the dough with water to help seal the filling inside.



- 4 Bring all 4 edges to the center up over the filling. Pinch edges of each seam to seal dough. Place with seam sides down on a lined sheet pan. You can brush the top of the dough with vegetable oil and sprinkle with dill or other herbs.
- 5 Place the dough in a proofing cabinet or leave covered at room temp and let the dough rise until the dough pockets are almost double in thickness.
- 6 Bake in a 325° F convection oven for 12-15 minutes or until crust is light golden brown and internal temperature reaches 165°F.

CHEF NOTES

This recipe provides 2 oz grain eq. and 2 MMA per 1 pocket in accordance with USDA guidelines for child nutrition.
