

Cheesesteak Sandwich Pocket



Cheesesteak "hot pocket" sandwiches
1/2 pound thinly sliced beef, cooked
1 cup shredded cheese
2 Tbsp cream cheese
1 large jalapeno, minced
half batch of [Empanada Dough III](#) or other pastry dough

Preheat oven to 425.

Mix together cheeses and jalapeno until somewhat smooth (about 40 times around the bowl).

Add meat and mix well.

If using the empanada dough or pastry dough, separate out into 8 equal parts. Roll nearly flat. Place a heaping tablespoon of meat mixture into the center. Fold over and press close.

Bake on 425 for 25-30 minutes or until golden brown.

As I was rolling out the dough, I was thinking, "man, this would be a lot faster if I'd just used bread and made sandwiches in my sandwich maker". Oh well, next time.



Inside the cheesesteak sandwich... not-so-minced jalapenos!