

Quick & Easy Turkey Pizza Pockets

- 1 package turkey (1.25 pounds)
- 1/4 cup finely diced yellow onion
- 1 cup mozzarella cheese
- 1/2 teaspoon oregano
- 2 tubes of pizza dough
- 2 cups tomato sauce
- salt and pepper to taste
- olive oil

Instructions:

1. Preheat oven to 375. Grease a large cookie sheet . Roll out 1 rolls pizza dough and cut it into 8 squares. Arrange them on the cookie sheet and set aside.
2. In a skillet use a little bit of olive oil and cook the onions until they are clear. Add the ground turkey and crumble into small pieces.
3. Once the turkey is fully cooked, add 1 cup mozzarella cheese, 3/4 cup of tomato sauce, oregano, and salt and pepper. Mix completely.
4. I did 4 at a time to make it easier. I like to prepare the pizza pockets on the cookie sheet so that I don't have to move them and risk them falling apart. Scoop about 1/2 cup of the mixture on top of the dough. Cover them with another layer of dough and pinch the corners. Using a fork, roll and press the edges to seal the dough. Poke a few holes on the top so the steam can escape.
5. Brush a light coat of olive oil on top of the dough.
6. Bake for 12 minutes until they are golden brown. Heat and serve with the remainder of the tomato sauce.

Serve and enjoy!

