

## **Broccoli & Ham Pockets**

*Recipe source unknown*

### Ingredients

olive oil or cooking spray  
1 10 ounce package frozen chopped broccoli, thawed  
1 clove garlic, minced  
2 jarred roasted red peppers  
2 cups shredded mozzarella cheese  
1/3 cup Parmesan cheese  
1 teaspoon oregano  
1/2 teaspoon salt  
1/2 teaspoon pepper  
10 ounces or 16 slices lean deli ham  
1 16-ounce package whole wheat pizza dough (or your own recipe)  
cornmeal for dusting

Spray a medium sized skillet with cooking spray or coat with olive oil. Heat on medium and add minced garlic and chopped broccoli. Cook until garlic is soft and there is no water in the pan from the broccoli (about 5 minutes), stirring occasionally. Remove from heat and cool slightly.

Roughly chop peppers and place in a medium sized bowl. Add cheeses, oregano, salt, and pepper, then cooled broccoli. Stir until combined.

Divide dough into 8 pieces. Roll out to about 6 inch circles, using cornmeal to handle dough if it becomes sticky.

Fold two slices of ham onto center of dough (be sure to leave about half inch from the edge). Top with about a half cup of the broccoli-cheese mixture. Fold dough over the filling and crimp to seal the edges.

Place sealed pockets on a pan or pizza stone dusted with cornmeal. Using a fork, poke a few holes in the top of each pocket to let steam escape. Bake at 350 degrees F for 25 minutes or until lightly browned.

Serve with marinara sauce for dipping.

© Secrets from the Cookie Princess 2012