

## BBQ Beef Pockets

Uploaded by: Michelle Day at: [www.michellestastycreations.com](http://www.michellestastycreations.com)

Recipe adapted from: Nikki at: [www.Chef-in-training.com](http://www.Chef-in-training.com)

Here's what you need

1 box refrigerated pie crust (for a two crust pie) I used Pillsbury or you can make homemade

1-1/2 pounds ground beef, I use an 80/20 ratio

1 bottle BBQ sauce, I use Trader Joe's Bold and Smoky Kansas City Style BBQ sauce, but any will do

1 cup Colby cheese, shredded or 1/2 cup each Cheddar and Monterey Jack (whatever is on hand)

Remove the pie crust from the fridge and set on counter.

Preheat oven to 425 degrees. Line a baking sheet with parchment and set aside.

In a medium skillet cook the ground beef until it is no longer pink. Drain off any fat or juice in the pan. You want the meat pretty dry except for the BBQ sauce.

Add the whole bottle of BBQ sauce and stir to combine.

Unroll both of the crusts on parchment paper and cut into four even pieces. Divide the BBQ beef evenly over the four pieces of dough.

Top the beef with 1/4 of the cheese and the second piece of dough, making sure to line the pie dough up as much as possible.

Pinch and seal the pie dough around the edges of the triangle of dough. You can make a fluted edge for a prettier look if you have enough dough. Make sure to make 2 - 3 slits in the top of each pocket to vent the air while baking.

Carefully place the pie pockets on a parchment lined baking sheet and bake for 20-25 minutes or until golden brown.

Enjoy!

Serves 4