

Pepperoni pockets

Ingredients:

- 2 tubes of crescent rolls
- pizza sauce or spaghetti sauce
- Parmesan cheese
- 1 pack sliced pepperoni
- block of mozzarella cheese, sliced thinly
- 1 T. butter, melted

Directions:

Preheat oven to 350.

Line a baking sheet with parchment paper and brush with butter.

Open the crescent rolls and pat them out just a bit.

Spoon about a teaspoon of sauce onto each roll leaving an edge on them.

Place 2 pepperonis and a slice of cheese on the roll and top with 2 more pepperonis.

Fold the rolls up to make a little pocket.

Place onto the pan and lightly brush with butter and sprinkle with Parmesan.

Bake for about 15 - 20 minutes and then cool for about 5 minutes as the filling will be extremely hot!

Serve warm.