Air Fryer Hot Pockets

Description

Ingredients

BUFFALO CHICKEN FILLING

- 2 tbsp. extra-virgin olive oil, divided
- 2 c. broccoli florets
- 3 tsp. kosher salt, divided
- 3 (8-oz.) chicken breasts, cut into 1/2â€³ pieces
- 3/4 c. Buffalo sauce
- 2 1/4 tsp. honey
- 12 thin slices cheddar cheese

SPINACH-ARTICHOKE FILLING

- 2 tbsp. extra-virgin olive oil
- 6 c. packed baby spinach
- 3/4 c. chopped artichoke hearts
- 2 1/4 tsp. kosher salt
- 1 tbsp. plus 3/4 tsp. garlic powder, divided
- 6 oz. cream cheese
- 1 1/2 c. shredded whole-milk mozzarella
- 3/4 c. grated Pecorino Romano

PEPPERONI CHEESE FILLING

- 1 1/2 c. shredded whole-milk mozzarella
- 96 slices pepperoni
- 3/4 c. tomato sauce
- 3/4 tsp. dried oregano

ASSEMBLY

- 3 (8-oz.) Pillsbury crescent dough sheets
- 1 large egg
- Olive oil cooking spray
- Coarse salt (optional)

Instructions

BUFFALO CHICKEN HOT POCKETS

1. In a large skillet over medium heat, heat 1 tablespoon oil. Season broccoli with 1 1/2 teaspoons kosher salt and cook, stirring occasionally, until tender and lightly browned, 5 to 7 minutes. Transfer to a large bowl.
2. Season chicken with remaining 1 1/2 teaspoons kosher salt, then rub with remaining 1 tablespoon oil. In same skillet over medium heat, cook chicken, turning occasionally, until cooked through and an instant-read thermometer inserted into thickest part registers 165Â°, about 6 minutes. Transfer to bowl with broccoli. Add Buffalo sauce and honey and stir to combine. Let cool.
3. Divide each dough sheet into 4 (6â€³-by-3â€³) rectangles to get 12 total. Arrange filling lengthwise on one half of each rectangle, leaving a thin border around the sides. Top with cheese.
4. In a small bowl, whisk egg with a splash of water. Brush edges of dough with egg wash. Fold long side of rectangle over and press edges to seal. Brush top of dough with egg wash.
5. Coat an air-fryer basket with cooking spray. Working in batches, arrange filled dough in a single layer in the prepared basket. Cook at 375Â° until golden brown, 4 to 5 minutes. Sprinkle with coarse salt, if using.

SPINACH-ARTICHOKE HOT POCKETS

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1. In a medium skillet over medium heat, heat oil. Cook spinach, artichokes, kosher salt, and 1 tablespoon garlic powder, stirring occasionally, until spinach is wilted, about 5 minutes.
2. Remove the skillet from heat. Stir in cream cheese, mozzarella, and Pecorino. Let cool.
3. Divide each dough sheet into 4 (6â€³-by-3â€³) rectangles to get 12 total. Arrange filling lengthwise on one half of each rectangle, leaving a thin border around the sides.
4. In a small bowl, whisk egg with a splash of water. Brush edges of dough with egg wash. Fold the long side of rectangle over and press edges to seal. Brush top of dough with egg wash. Sprinkle with remaining 3/4 teaspoon garlic powder.
5. Coat an air-fryer basket with cooking spray. Working in batches, arrange filled dough in a single layer in prepared basket. Cook at 375Â° until golden brown, 4 to 5 minutes. Sprinkle with coarse salt, if using.

PEPPERONI CHEESE HOT POCKETS

1. Divide each dough sheet into 4 (6â€³-by-3â€³) rectangles to get 12 total. Arrange 1 tablespoon cheese lengthwise on one half of each rectangle, leaving a thin border around the sides, then top

with 8 pepperoni slices. Spoon 2 tablespoons sauce over pepperoni, then sprinkle with 1 tablespoon cheese.
2. In a small bowl, whisk the egg with a splash of water. Brush the edges of the dough with egg wash. Fold the long side of the rectangle over and press the edges to seal. Brush the top of the dough with egg wash and sprinkle with oregano.
3. Coat an air-fryer basket with cooking spray. Working in batches, arrange the filled dough in a single layer in the prepared basket. Cook at 375Â° until golden brown, 4 to 5 minutes. Sprinkle with coarse salt, if using.

Amount Per Serving

CALORIES:Â 37

- TOTAL FAT:Â 3g
- SATURATED FAT:Â 0g
- TRANS FAT:Â 0g
- UNSATURATED FAT:Â 1g
- CHOLESTEROL:Â 0mg
- SODIUM:Â 26mg
- CARBOHYDRATES:Â 3g
- FIBER:Â 0g
- SUGAR:Â 1g
- PROTEIN:Â 0g

Category

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