



## CHEESEBURGER POCKET

A fun version of cheeseburger wrapped in whole grain dough.

**Yield: 1**



## INGREDIENTS

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| 1 Each  | <b>RICH'S</b> PROOF & BAKE ROLL DOUGH WITH 51% WHOLE GRAIN MINI SUBMARINE (#11782) |
| 2 oz    | cooked ground beef   |
| 1 oz    | Shredded cheddar cheese  |
| 1 tbsp. | Ketchup  |
| 1 tsp.  | Mustard  |
| 3 Each  | Dill Pickle Slices   |

## DIRECTIONS

- 1 Store frozen dough at 0 to -10 F Until ready to pan.
- 2 Remove frozen roll dough pieces from the case and place 12 on parchment-lined ½ -sheet pan or 24 per full sheet pan 2 inches apart.
- 3 Cover the pan of frozen roll dough with a sheet of plastic sprayed with pan release oil and thaw in the cooler at 38-40° F overnight. Remove the rack of dough from cooler and set at room temperature for 45 min. to warm and rise slightly.
- 4 Flatten the slightly proofed dough into a round about 4½ to 5 inches.
- 5 Combine cooked ground beef & shredded cheddar cheese and place in the center of the dough. Top with ketchup, mustard & dill pickle slices.
- 6 Brush the edges of the dough with water and bring edges up over the filling. Pinch edges to seal dough. Place with seam sides down on a lined sheet pan.
- 7 Place the pan of filled doughs in a preheated 325 F convection oven. Bake for 12-15 minutes or until crust is light golden brown and filling reaches 165°F.