

EST. 2017

nella phat

VEGAN

PIZZA POCKETS

INGREDIENTS

- ◆ Tortillas (I used rice for gluten-free)
- ◆ 1 cup pasta sauce
- ◆ 1 cup frozen spinach
- ◆ 1 clove garlic (minced)
- ◆ 1 cup vegan cheese
- ◆ 1 cup vegan meat/sausage
- ◆ Oil for frying

☛ I used beyond meat for gluten free option but you can use vegan pepperoni slices instead. You don't need a whole cup just lay on top like a pizza to your liking

SERVINGS

2

PREP TIME

5 MIN

COOK TIME

15 MIN

TOTAL TIME

20 MIN



Did you used to eat pizza hot pockets back in the day? It's funny I never used to really seek them out back in my meat eating days but now that I can't eat them I want them even more! Tofurky makes a great one but being gluten-free I'm stuck making my own. When you're in the mood for some greasy junk food this is the perfect recipe! I used tortillas for a quick and easy way to make these without the hassle of making the pizza dough. Because when your in the mood for junk food who has time?

DIRECTIONS (See demo video: www.hellaphatvegan.com/post/pizza-pockets)

- 1) In a small pan precook all the ingredients
- 2) Add oil to small pan on medium heat
- 3) Mince garlic and add to pan with frozen spinach, once cooked set aside
- 4) If using vegan meat/sausage add to same small pan and cook with oil, once cooked set aside
- 5) Heat up tortilla. If using a wheat tortilla add to large pan on low-medium heat, flip until warm and pliable. If using rice tortilla add water to large pan,

add steam rack and steam tortilla until warm and pliable

- 6) Remove tortilla from pan onto a flat surface

- 7) Spread sauce, sprinkle cheese, add sautéed spinach and your vegan meat choice

- 8) I added additional sauce and cheese on top but not necessary

- 9) Wrap like a burrito, fold in both sides and roll up tucking in the stuffing and closing tight.

- 10) Add oil to large pan on medium heat

- 11) Add pizza pocket with the fold on the bottom to the pan and fry. If using rice tortilla covered the pan to allow it to steam some more while it cooks

- 12) Flip and cook until brown on both sides. If using rice tortillas cook uncovered on this side

- 13) Serve hot & enjoy!

WE'D LOVE TO HEAR FROM YOU!

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