Goat Cheese and Peppers Pockets

NIBBLEDISH CONTRIBUTOR

Ingredients

1 premade pizza dough

1/2 red onion, minced

3 cloves garlic, minced

1 pint mixed mini sweet peppers, minced

4-6 ounces goat cheese

1 egg yolk, whisked

1 1/2 tablespoons milk

1 tablespoon breadcrumbs

Kosher salt

Olive oil

Instructions

1. Swirl a bit of olive oil in a pan. Add garlic, peppers and onions and cook until slightly softened, approx. 5-7 minutes. Remove from heat and set aside to cool. Salt to taste.

2. As veggies cool, roll out dough on a lightly floured surface and split into 2 or 4 even pieces based on preference. (Try the mini pockets by cutting dough with a glass or

knife into smaller circles.)

3. Spread pepper mixture evenly between pieces of dough, followed by goat cheese.

4. Fold over and press edges of dough together with a fork. Lay on a parchment paper lined baking sheet.

5. Whisk egg with milk. Brush mixture over each calzone and sprinkle with breadcrumbs.

6. Bake in a preheated oven at 425 degrees for 20-25 minutes, or until top browns. Allow to rest at least 5 minutes before cutting.