



## Pepperoni & Vegetable Pocket Sandwiches

**Prep: 15 minutes plus standing**

**Bake: 15 minutes • Serves: 4**

- 1 tablespoon plus 2 teaspoons olive oil
- 4 ounces white mushrooms, sliced (about 1 cup)
- ½ red bell pepper, chopped (about ½ cup)
- ¼ small yellow onion, chopped (about ¼ cup)
- 1 teaspoon dried oregano
- ¼ cup drained sliced black olives
- Nonstick cooking spray
- 1 package (11 ounces) refrigerated thin crust pizza dough
- 4 slices provolone cheese (about 4 ounces)
- 32 slices Hormel Pepperoni
- Chopped fresh thyme leaves for garnish (optional)

**1.** Preheat oven to 400°. In large skillet, heat 1 tablespoon oil over medium heat. Add mushrooms, bell pepper, onion and oregano; cook over medium heat 4 to 5 minutes or until vegetables are tender. Remove skillet from heat; stir in olives.

**2.** Spray rimmed baking pan with nonstick cooking spray. Unroll dough on work surface; press dough into 12 x 12-inch square. Cut dough lengthwise in half, then crosswise in half to make four 6-inch squares. Leaving a 1-inch border, place 1 slice cheese in center of each square; evenly divide pepperoni and vegetable mixture over cheese. On each square, fold corners of dough towards center over filling; pinch edges to seal. Place sandwiches on prepared baking pan.

**3.** Lightly brush sandwiches with remaining 2 teaspoons oil. Bake sandwiches 15 to 20 minutes or until outsides are lightly browned. Let stand 5 minutes. Garnish with thyme, if desired, and serve warm.

*Approximate nutritional values per serving:  
269 Calories, 19g Fat (9g Saturated),  
39mg Cholesterol, 679mg Sodium,  
12g Carbohydrates, 1g Fiber, 13g Protein*