

# Recipe



## Roasted Vegetable Hot Pockets with Rosa Sauce

**Yield: 8 Servings**

### **Ingredients:**

- 1/2 cup Olive oil (Vegetable or canola oil may be substituted)
- 1 Tbsp. Salt substitute (Kosher salt may be substituted)
- 2 Tbsp. Black pepper
- 2 Tbsp. Granulated garlic or garlic powder
- 1 qt. Water
- 2 ea. Carrots, peeled, bias sliced lengthwise 1/4"
- 2 ea. Zucchini, cut in half lengthwise, chunked.
- 2 ea. Yellow Squash, cut in half lengthwise, chunked.
- 2 ea. Red Bell peppers, seeded, chunked (Green bell peppers may be substituted)
- 2 ea. Eggs
- 2 oz. Cold water
- 1 cup Flour
- 4 ea. Ready-made pie crust dough
- 24 oz. Rosa Sauce (see recipe)

### **Procedure:**

- Pre-heat oven to 500°F
- Blanch sliced carrots in boiling water for 2 minutes. Drain and shock in ice water.
- Place all vegetables into a large mixing bowl and toss by hand until thoroughly combined!
- Add oil and toss by hand until thoroughly coated.
- Add salt, pepper & garlic and toss by hand again until all vegetables are evenly seasoned.
- Place marinated vegetables onto a sheet pan lined with parchment paper or foil.

- Place vegetables into preheated oven and roast for 12-15 minutes or until caramelized
- Remove from oven and cool down in the refrigerator.
- Reduce oven temperature to 350°F.
- Place eggs and water into a mixing bowl; beat with a wire whip, creating an egg wash.
- Lightly coat the prep surface with flour
- Lay pie crust dough on floured surface and cut in half, forming a “half-moon” shape.
- Place 3 ounces of roasted vegetable mixture in the middle of each half pie crust
- Brush edges of the pie crust dough with egg wash, using a pastry brush or your fingers
- Fold the top of the pie crust dough over the roasted vegetable mix and press the air out.
- Press the top edge onto the bottom edge, creating a very good seal.
- Create a final seal by using a fork all around the edge of the pie crust dough.
- Place vegetable hot pockets onto a sheet pan lined with parchment paper or foil and bake in preheated oven for 20 to 30 minutes, or until pastry is golden brown.
- Remove from oven and serve on top of Rosa sauce.

**Rosa Sauce:**

Yield: 8 Servings

- Ingredients:
- 32 oz. Marinara sauce (Homemade or store-bought)
- 4 oz. Milk

**Procedure:**

Heat marinara sauce in a sauce pan over medium heat until it starts to bubble.

Add milk and mix with a wire whisk until thoroughly combined.

Serve over pasta, chicken or vegetable hot pockets.

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