



Gammy's House Recipes

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Easy Mexican Pocket Meals

- 1 package (15 oz.) refrigerated pie crusts, at room temperature
- 1 pound ground beef
- 1 can (4 oz.) diced green chiles
- 1/4 cup water
- 1 package (1.25 oz.) ORTEGA Seasoning Mix
- 1 cup (4 oz.) shredded cheddar or Monterey Jack cheese, divided

Garnish suggestions: salsa prima, shredded lettuce, sour cream, diced tomatoes, sliced green onions

Preheat oven to 425°. Brown beef in large skillet; drain. Add chiles, water and seasoning mix; blend well. Place unwrapped pie crusts on cutting board; unfold. Cut each crust in half, making 4 half circles. Place 1/2 cup beef filling on half of each half circle. Place 1/4 cup cheese on top of each. Dampen edge of crust with water. Fold sides over filling; crimp edges with tines of fork. Place on ungreased baking sheet. Bake for 10-15 minutes or until golden brown. Cool on baking sheet for 5 minutes. Garnish as desired.
Serves: 4