

## GUASTELLO'S VILLAGE MARKET

# Egg, Avocado and Cheddar Homemade Hot Pockets

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Serves 4

### Ingredients

1 lb. store-bought or refrigerated pie crust  
6 large eggs, well beaten  
kosher salt  
Freshly ground black pepper  
1 avocado, mashed  
1 c. shredded Cheddar

### Instructions:

Preheat oven to 350 degrees F and line a baking sheet with parchment paper. On a floured work surface, roll out pie crust into a large rectangle and slice off rounded edges (if using store-bought). Slice into four strips.

In a large nonstick skillet, pour in beaten eggs, season with salt and pepper, and scramble, 3 minutes. Spoon over bottom halves of pie crust. Top with avocado and cheddar and fold over tops.

Use your fingers to pinch to seal and press the twines of a fork to crimp. Brush with egg wash and transfer to prepared baking sheet.

Bake until golden and puffy, 18 to 20 minutes.

***Credit: delish.com***