

# Ham and cheese hot pockets

## Ingredients

- 2 cups ham
- 1 cup butter
- 1 bulb small onion
- 3 cups milk
- 1 cup mozzarella cheese
- 1 1/2 cups Cheddar cheese
- 1/4 cup flour

## Summary

**Yield:** 8

**Prep Time:** 1 hour

**Category:** Lunch

**Cuisine:** American

## Instructions

Warm milk on the stove.

Melt butter and sautee chopped onions until tender and translucent. Add flour and cook for about ten minutes stirring and moving so it doesn't burn.

Add milk and stir until it starts to thicken over low heat.

Add cheese and stir til melted

Stir in ham.

Make pizza dough and split into 8 rounds. Form into a disk a bit bigger than your hand. Put ham mixture inside. Pull top over filling and seal edges with a floured fork.

## **Ham and cheese hot pockets**

Bake at 450 for about 10 minutes or until browned.

I let these cool and freeze them. Then put them all in a gallon freezer bag. Reheat in microwave for a couple minutes until warm through middle.

Variation: pepperoni with onions, peppers, cheese and pizza sauce.

mushrooms and onions

chicken, cheese, broccoli