

Hand Pies

From: Jennie @ On the table tonight

Frozen dinner roll bread dough (2 per person)
Cooking spray
Fillings (see notes below)
Olive oil
Kosher salt



Spray a muffin tin with cooking spray and place one dinner roll in each spot. Spray a sheet of cling wrap and place over the top of the bread dough. Let rise for 5 hours.

Preheat oven to 350 degrees F.

Take one ball of dough and roll out with a rolling pin until it's about six inches in diameter. Place a few dollops of filling in the center and fold over to make a half moon shape. Twist the seam or press with a fork to close. Cut a small hole in the top to allow steam to escape the pie. Brush with olive oil and sprinkle with kosher salt. Bake the hand pies for 15-18 minutes, or until the tops are lightly browned.

Filling Ideas

There are a few important things to keep in mind when filling the hand pies:

1. Use small amounts so that they don't explode or squeeze out the sides when you're trying to seal the edges.
2. Everything has to be precooked.
3. Anything that is very liquidy might make them soggy. It might be better to save saucy stuff for dipping.

Italian: Italian sausage, black olives, marinara sauce, non-dairy sour cream – extra marinara for dipping.

Ham & Cheese: Diced deli ham, rice cheddar – Mix of honey mustard/non-dairy sour cream for dipping.

Chicken Broccoli: Diced chicken, broccoli, rice mozzarella.

Fajita: Diced beef or chicken, sautéed peppers – salsa for dipping.

Veggies: Sautéed veggies, olives, rice mozzarella – greek salad dressing for dipping.