



Instructions and Recipes



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Made in China
U.S. Patent D677,973; others pending
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Cream Pies (6 Pocket Pan)

Ingredients:

- 1 package of pre-made Pie Crust (contains 2 sheets)
- 2 packages of 4 oz. Instant Pudding/Pie Filling (any flavor)
- 1 can of Whipped Cream



Preparation:

Preheat the oven to 325° degrees.

Prepare the EZ Pockets Pan by placing one sheet of dough over the pan, gently shaping the dough into the pockets. Make sure to cut the edges with the roller provided, and remove any excess dough.

Place the pan into the oven and bake for 10 - 15 minutes or until the bottom shells are golden brown.

Prepare the pudding/pie filling as directed by the box. When the pie shells are cooled, spoon the fillings into the prebaked shells. Top them with whipped cream before serving and enjoy!



Fruit Pies (6 Pocket Pan)

Ingredients:

1 package of ready-made Pie Crust (contains 2 sheets)
1 - 20 oz. can of Apple Pie Filling (or any fruit pie filling)

Preparation:

Preheat the oven to 375° degrees.

Prepare the EZ Pockets Pan by placing one sheet of dough over the pan, gently shaping the dough into the pockets.

Have your second sheet waiting and ready on the side.

Spoon the already prepared pie filling into each pocket. Take the remaining dough sheet and lay it over the pan, matching your bottom sheet. Make sure to seal the edges with the roller provided, and remove any excess dough.

Place the prepared pockets into the oven at 375° degrees and cook for 20 - 25 minutes or until the dough is golden brown.

Remove, cool and enjoy!



Before Your First Use:

- Carefully unpack the EZ Pockets components and remove all packing material.
- Wash and dry components before the first use.
- Read Instructions for Care and Use of the Pans.

Care and Use of the Pans:

- Wash all pans and roller after use.
- Avoid scratching pan surfaces with metal utensils or scouring pads.
- Use Vegetable Cooking Spray to assist in removing Pockets if desired.

Helpful hints:

- EZ Pockets works with homemade or pre-made Pie Crust, Pizza Dough or Puff Pastry.
- Use of Vegetable Cooking Spray may make removing Pockets easier after baking.
- If you use pre-made pie crust dough, allow the dough to get to room temperature so it is pliable and easy to stretch or roll out if necessary. (pre-made pie crust can be rolled out if desired.)
- Follow puff pastry instructions for thawing
- To get a perfect golden brown crust, brush on a light coat of egg-wash onto crust before baking
- Do not over fill pockets, they could leak out if too full.
- Drain filling to reduce liquid content if possible and minimize leaking.
- Small slits or holes made with a fork or knife on the top of pockets can help to avoid bursting.
- Always make sure your oven is preheated to the correct temperature. Ovens vary in temperature, so adjust the temperature as needed for your oven.
- Place your dough over the EZ Pockets Pan, making sure that the center of the groove around the outside of the pan is covered. Gently pat the dough into the pockets. If any breaks occur, gently pat them closed.
- Fill the pockets with your choice of fillings.
- Place the top layer of dough over the pan, again making sure the dough reaches the center of the groove around the outside of the pan. Gently pat the dough down over the grooves between and around the pockets.
- Using the EZ Pockets Roller, place the roller into one of the grooves through the center (Note that you can use your finger tips to find the groove on the bottom side of the pan) and firmly press and roll along the length of the groove. After rolling the center grooves, roll the grooves around the edge (Again, you can find the groove with your fingertips and support the pan).
- Follow this procedure with all grooves, using a firm, steady stroke. If the dough pulls up slightly in one area, just pat it back down.
- After all grooves are rolled, remove any excess dough from around the edge of the plate and discard.



Fast and Easy Recipes

Meat Pockets

Ingredients:

1 package of pre-made Pie Crust (2 sheets)
Prepared meat filling (Pulled Pork with Barbeque Sauce,
Chopped Beef with Tomato Sauce or a Sloppy Joe Sauce)

Preparation:

Place the pre-made Pie Crust on the EZ Pockets Pan.

Fill each Pocket with the pre-cooked prepared meat (about
3 - 4 oz. per pocket).

Top with another pre-made Pie Crust. Roll, cut and seal with the
EZ Pockets Roller.

Place in a pre-heated oven at 350° to 375° degrees F and bake for
15 - 20 minutes until golden brown. Serve hot.

OPTIONS: Add a little shredded cheese in the pocket. Add some onions
for extra flavor. Or, if someone doesn't like onions or cheese, skip it for
their pockets.



Breakfast Egg Pockets (12 Pocket Pan)

Ingredients:

2 pre-made dough sheets (seamless) or
Pie Crust Dough
6 whole Eggs
¼ cup of Milk
½ cup shredded Cheddar Cheese
7 slices of cooked Bacon, diced
½ tsp. Salt
½ tsp. Pepper

Preparation:

Preheat the oven to 375° degrees.

Prepare the EZ Pockets pan by placing one sheet of dough over the
pan, gently shaping the dough into the pockets. Have your second
sheet of dough waiting and ready on the side.

In a medium bowl beat the eggs with milk and seasonings. With a
medium frying pan scramble the eggs and fold in the cheddar
cheese and bacon.

Spoon the filling into each pocket. Take the remaining dough sheet
and lay it over the pan, matching your bottom sheet. Make sure to
seal the edges with the roller provided, and remove any excess dough.

Place the prepared pockets into the oven at 375° degrees and cook
for 15 - 20 minutes or until the dough is golden brown.

Remove, cool and enjoy!



Buffalo Chicken Pockets (12 Pocket Pan)

Ingredients:

- 1 package pre-made dough
- 2 whole cooked Chicken Breasts
- 1 - 8 oz. package of Cream Cheese
- ½ cup of Blue Cheese Dressing
- ½ cup Buffalo Hot Sauce
- ¾ cup of shredded Cheddar Cheese

Preparation:

Preheat the oven to 375° degrees.

Prepare the EZ Pockets pan by placing one sheet of dough over the pan, gently shaping the dough into the pockets. Have your second sheet of dough waiting and ready on the side.

Step 1.

Remove skin from chicken breast and cut into small pieces.

Step 2.

In a sauce pan, warm up cream cheese till its soft

Step 3.

In a mixing bowl add all the remaining ingredients, add the chicken and mix until all the ingredients are combined.

Spoon the filling into each pocket. Take the remaining dough sheet and lay it over the pan, matching your bottom sheet. Make sure to seal the edges with the roller provided, and remove any excess dough.

Place the prepared pockets into the oven at 375° degrees and cook for 15 - 20 minutes or until the dough is golden brown.

Remove, cool and enjoy!



Chicken Pot Pie (6 Pocket Pan)

Ingredients:

- 1 package of Puff Pastry Sheets (contains 2 sheets)
- 1 - 12 oz. jar of Chicken Gravy
- 1 - 12 oz. package of frozen Mixed Vegetables, thawed
- 3 Chicken Breasts, boneless, cooked and cubed
- 1 tbsp. dried Parsley
- ½ tsp. Salt
- ½ tsp. Pepper



Preparation:

Preheat the oven to 375° degrees.

In a medium saucepot combine the gravy, vegetables, chicken and seasonings together and cook on a medium heat for 15 minutes while stirring occasionally.

Prepare the EZ Pockets Pan by placing one sheet of puff pastry over the pan, gently shaping the dough into the pockets. Have your second sheet waiting and ready on the side.

After the pot pie mixture is cooked, carefully spoon the mixture into each pocket until all filled. Take the remaining puff pastry sheet and lay it over the pan, matching your bottom sheet. Seal and cut the dough with the roller provided, and remove any excess dough.

Place the prepared pies into the oven at 375° degrees and cook for 20 - 30 minutes or until the puff pastry is a golden brown.

Remove, cool and enjoy!



Mexi-tex (12 Pocket Pan)

Ingredients:

2 packages of pre-made
Pizza Dough - or Pie Dough
1 lb. Ground Beef
½ cup Beans, cooked
½ cup Rice, cooked
1 red or green Bell Pepper
½ cup Hot Sauce (if desired)
3 tbs. of Mexican Salsa
1 tsp. Mexican Chili Powder
1 cup shredded Cheddar Cheese
½ tsp. Salt
½ tsp. Pepper



Preparation:

Preheat the oven to 375° degrees.

Prepare the EZ Pockets pan by placing one sheet of pie dough over the pan, gently shaping the dough into the pockets. Have your second sheet waiting and ready on the side.

Finely chop one bell pepper.

In a medium frying pan, cook the ground beef, salt, pepper, chili powder and hot sauce together. When fully cooked, drain the excess liquid. Mix in the rice, beans, chopped pepper and salsa. Then toss the shredded cheddar cheese into the mixture.

Carefully spoon the filling into each pocket. Take the remaining dough sheet and lay it over the pan, matching your bottom sheet. Make sure to seal the edges with the roller provided, and remove any excess dough.

Place the prepared pockets into the oven at 375° degrees and cook for 15 - 25 minutes or until the dough is golden brown.

Remove, cool and enjoy!



Pizza Pockets (12 Pocket Pan)

Ingredients:

2 - packages of pre-made
Pizza Dough (thin crust)
1 - 16 oz. jar of Tomato
& Basil Sauce
1 ½ cups shredded
Mozzarella Cheese
1 - 6 oz. package of sliced
Pepperoni, chunked
½ tsp. Salt
½ tsp. Pepper



Preparation:

Preheat the oven to 375° degrees.

Prepare the EZ Pockets Pan by placing one sheet of dough over the pan, gently shaping the dough into the pockets. Have your second sheet waiting and ready on the side.

In a medium saucepot combine the sauce, cheese, pepperoni and seasonings. Cook for 10 - 15 min until the cheese is melted and the sauce is hot.

Spoon the filling into each pocket. Take the remaining dough sheet and lay it over the pan, matching your bottom sheet. Make sure to seal the edges with the roller provided, and remove any excess dough.

Place the prepared pockets into the oven at 375° degrees and cook for 15 - 20 min or until the dough is golden brown.

Remove, cool and enjoy!

OPTIONS: Use Italian Sausage, Ham, Pineapple or any of your favorite Pizza toppings!



Calzones (12 Pocket Pan)

Ingredients:

- 2 packages of pre-made Pizza Dough (thin crust)
- 2 cups Ricotta, whole milk cheese
- 1½ cups shredded Mozzarella Cheese
- 8 oz. Cooked Ham, diced
- ½ tsp. Salt
- ½ tsp. Pepper

Preparation:

Preheat the oven to 375° degrees.

Prepare the EZ Pockets pan by placing one sheet of dough over the pan, gently shaping the dough into the pockets. Have your second sheet of dough waiting and ready on the side.

In a medium bowl thoroughly mix together the ricotta, mozzarella, diced ham and seasonings. Spoon the filling into each pocket.

Take the remaining dough sheet and lay it over the pan, matching your bottom sheet. Make sure to seal the edges with the roller provided, and remove any excess dough.

Place the prepared pockets into the oven at 375° degrees and cook for 15 - 20 minutes or until the dough is golden brown.

Remove, cool and enjoy!

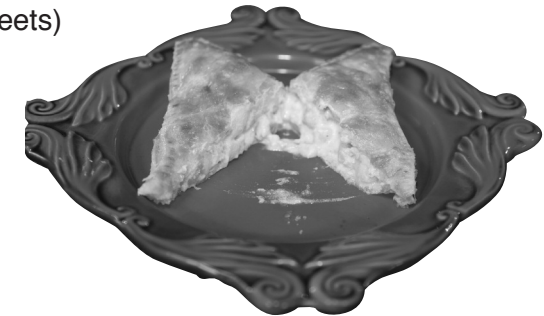
OPTIONS: Use Pepperoni, Sausage or Onions to make your own favorite Calzone!



Shrimp Bisque (6 Pocket Pan)

Ingredients:

- 1 package of Puff Pastry (2 sheets)
- ½ medium Shrimp cleaned and deveined
- 1 finely chopped Onion
- ½ cup finely chopped Celery
- 1 can of New England Clam Chowder
- 1 tbs. Butter
- 2 tbs. seasoned Breadcrumbs



Preparation:

Preheat the oven to 375° degrees.

Prepare the EZ Pockets Pan by placing one sheet of puff pastry over the pan, gently shaping the dough into the pockets. Have your second sheet waiting and ready on the side.

In a medium sauce pan, saute onion and celery with butter, add shrimp and clam chowder and simmer till shrimp are cooked. Add bread crumbs to mixture to thicken up the filling.

Carefully spoon the filling into each pocket. Take the remaining dough sheet and lay it over the pan, matching your bottom sheet. Make sure to seal the edges with the roller provided, and remove any excess dough.

Place the prepared pockets into the oven at 375° degrees and cook for 15 - 25 minutes or until the puff pastry is golden brown.

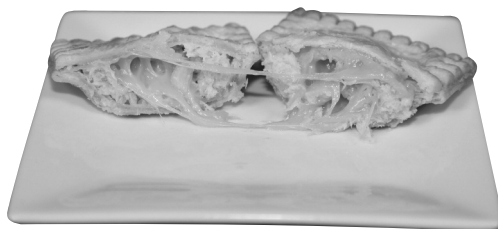
Remove, cool and enjoy!



Tuna Melt (12 Pocket Pan)

Ingredients:

- 2 pre-made Pizza dough sheets (seamless)
- 2 - 12 oz. cans Tuna
- 1 cup Mayonnaise
- 2 stalks of Celery, cubed
- 6 oz. Velveeta Cheese, sliced
- ½ tsp. Salt
- ½ tsp. Pepper



Preparation:

Preheat the oven to 375° degrees.

Prepare the EZ Pockets pan by placing one sheet of dough over the pan, gently shaping the dough into the pockets. Have your second sheet of dough waiting and ready on the side.

In a medium sized bowl combine the tuna, mayonnaise, celery and seasonings and mix until incorporated.

Carefully spoon the filling into each pocket, and place a slice of cheese on top of each filled pocket. Take the remaining dough sheet and lay it over the pan, matching your bottom sheet.

Make sure to seal the edges with the roller provided, and remove any excess dough.

Place the prepared pockets into the oven at 375° degrees and cook for 15 - 25 minutes or until the pizza dough is golden brown.

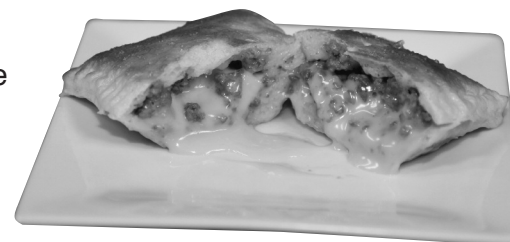
Remove, cool and enjoy!



Pocket Burgers (12 Pocket Pan)

Ingredients:

- 2 - pre-made Pizza dough sheets (seamless)
- 1 lb. Ground Beef
- ½ cup Worcestershire Sauce
- 1 cup shredded Cheddar Cheese
- ½ cup shredded Mozzarella Cheese
- ½ tsp. Salt
- ½ tsp. Pepper



Preparation:

Preheat the oven to 375° degrees.

Prepare the EZ Pockets pan by placing one sheet of dough over the pan, gently shaping the dough into the pockets. Have your second sheet of dough waiting and ready on the side.

In a medium frying pan mix the meat, sauce and seasonings together. Cook the meat for 15 min or until browned.

Drain excess liquid. Toss in the cheddar and mozzarella cheese.

Spoon the filling into each pocket. Take the remaining dough sheet and lay it over the pan, matching your bottom sheet. Make sure to seal the edges with the roller provided, and remove any excess dough.

Place the prepared pockets into the oven at 375° degrees and cook for 15 - 20 minutes or until the dough is golden brown.

Remove, cool and enjoy!