

Homemade Taco Pockets



This is a sponsored post by Laura's Lean Beef. All reviews and opinions expressed in this post are based on my personal view.

I love tacos ? you guys know this about me. This week I wanted to combine my love of tacos with my love for puff pastry, and voila! Homemade Taco Pockets were born. I love using 92% lean beef from [Laura's Lean Beef](#) because it's flavorful and versatile.

Guys: lean meat usually doesn't taste like this! And at 1 @WW Point per ounce on all three #myww approaches, I can always fit it into my day!

I browned the ground meat with ½ a diced yellow onion and a diced, seeded poblano pepper.



The onion and the poblano add that additional layer of flavor and heat, and bulk up the meat with zero point veggies! Once cooked through, I added a package of taco seasoning and a ½ cup lowfat shredded cheddar cheese. I cut my puff pastry sheet into four triangles, added 3oz of the mixture to the center of the triangle and folded the sides up so it resembles the shape of a corn dog. Then I sprayed them with nonstick cooking spray and baked them for 16 minutes at 400 degrees.



The result was AH-mazing ? flaky, buttery crust with a really delicious beef filling. I counted 8 WW Points per taco pocket ? and man, it was worth it! What do you think? Would you make these?

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