



recipe box

SPINACH & CHEESE CALZONE

Tools & Utensils

- Baking sheet; measuring cups; measuring spoons; pizza cutter; cheese grater; paring knife; fork; mixing bowl

Ingredients

- 1 package spinach, chopped; 1 glove garlic, minced; 1 egg; 1 cup ricotta cheese; ¼ cup grated cheese; ½ tsp. salt; pepper; 1 lb. pizza dough

Directions

1. Heat oven to 375 degrees.
2. In a mixing bowl, mix chopped spinach and minced garlic.
3. Add ricotta cheese, grated cheese, salt and pepper, and blend well.
4. Stir in egg and mix filling until well blended.
5. On a flat surface, roll or pat the pizza dough to a rough 12-14 inch square.
6. Use a pizza cutter to cut the dough into 4 equal squares.

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Directions (cont'd)

7. Divide the filling among the squares, spooning it onto one diagonal half of each square, leaving ½ in. margin all around.
8. Fold the empty top over the filling to make a triangle, and seal the edges with the tines of a fork.
9. Use a paring knife to make 3 small slashes in the top of the calzone to allow steam to escape.
10. Place the calzones on a lightly floured baking sheet and
11. Cook until a rich golden brown, approx. 25-30 minutes.
12. Serve with warm *Trattoria Tomato Sauce* for dipping and enjoy!

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