

DINNERLY



Cheeseburger Calzones

with Pickle Chips



30-40min



2 Servings

WHAT WE SEND

- 1 lb pizza dough ¹
- 10 oz ground beef
- steak seasoning (use
- 2 oz bread & butter pickles
- garlic (use
- ¾ oz fontina ²
- 2 pkts cream cheese ²

WHAT YOU NEED

- all-purpose flour ¹
- ketchup
- kosher salt & ground pepper

TOOLS

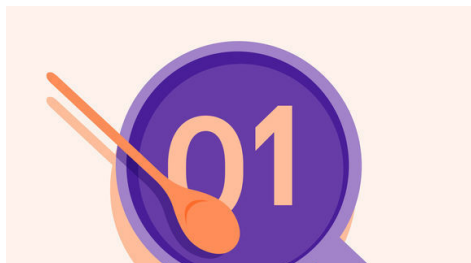
- skillet
- rimmed baking sheet
- saucepan

ALLERGENS

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

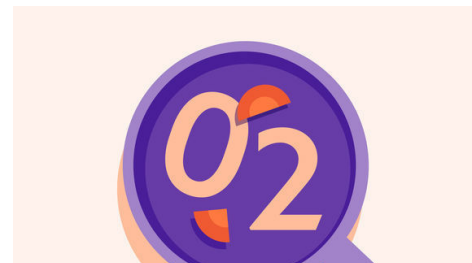
NUTRITION PER SERVING

Calories 1250kcal, Fat 64g, Carbs 121g, Protein 50g



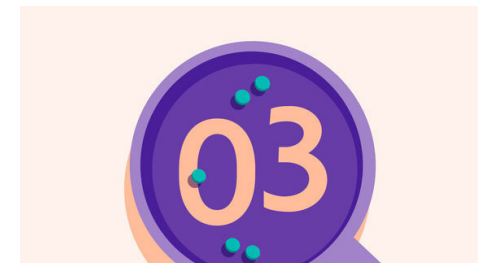
1. Prep dough

Preheat oven to 450°F with a rack in the center position. Lightly oil a rimmed baking sheet. Cut dough in half and allow to come to room temperature. Peel and finely chop 2 teaspoons of garlic. Finely chop fontina. Coarsely chop 1½ tablespoons pickles, leaving the rest whole.



2. Brown ground beef

Heat 1 tablespoon oil in a medium skillet over medium. Add garlic to skillet. Cook until fragrant, 1–2 minutes. Increase heat to medium-high. Add ground beef and 1½ teaspoons of steak seasoning. Cook until browned and cook through, 3–4 minutes. Carefully pour off all but 1 tablespoon of fat. Add ¼ cup of ketchup and stir to combine, about 30 seconds. Season with salt and pepper.



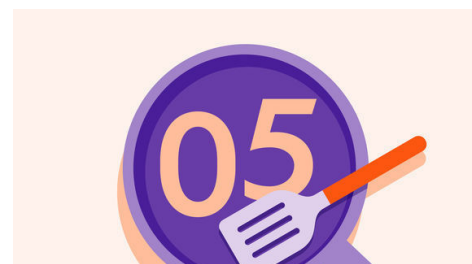
3. Cook cheese sauce

Heat 1 tablespoon oil in small saucepan over medium. Sprinkle ½ tablespoon flour into saucepan and cook, stirring, 1 minute. Add ½ cup milk and cream cheese. Bring to a simmer, whisking constantly until sauce is smooth, about 2 minutes. Remove from heat. Stir in fontina, then season to taste with salt and pepper. Let stand while you prep the dough.



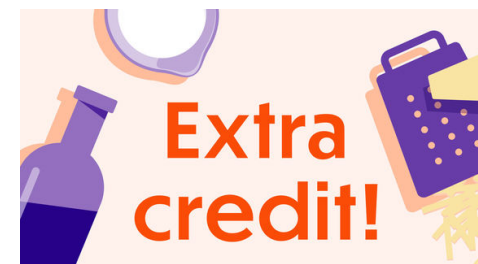
4. Assemble calzones

On a lightly floured surface, roll or stretch dough into 2 (8-inch) circles. Transfer dough to prepared baking sheet. Divide beef evenly between dough, then top with chopped pickles and cheese sauce. Fold dough over filling to create a half-moon; crimp edges to seal. Lightly rub calzone tops with oil.



5. Bake calzones

Cut 3 small vent holes in the top of each calzone. Sprinkle with salt. Bake on center oven rack until top and bottom are deeply browned and crisp, 15–20 minutes. Let stand for 5 minutes. Serve with remaining pickles and more ketchup for dipping. Enjoy!



6. Worth the wait!

Making sure the dough comes to room temperature is a crucial part of dinnertime success! It'll be easier to stretch in step 4 and will result in a lighter, less dense end product.