

DINNERLY



Two-Cheese Veggie Calzone with Peppers & Onions



30-40min



2 Servings

Calzones are like pizza, but without the KNEAD to show off. Simply top, fold, bake, and chow down! We've loaded ours with fontina, ricotta, and sautéed veggies, and we're serving 'em up with a luxurious marinara for the ultimate dipping experience. We've got you covered!

WHAT WE SEND

- 1 lb pkg pizza dough ¹
- 1 green bell pepper
- 1 medium red onion
- 2 oz shredded fontina ²
- 4 oz ricotta ²
- 8 oz pkt marinara sauce

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- all-purpose flour ¹

TOOLS

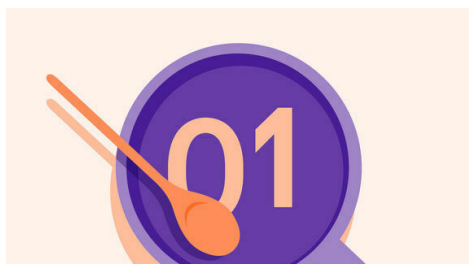
- rimmed baking sheet
- box grater
- medium skillet
- microwave

ALLERGENS

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

NUTRITION PER SERVING

Calories 960kcal, Fat 34g, Carbs 131g, Protein 18g

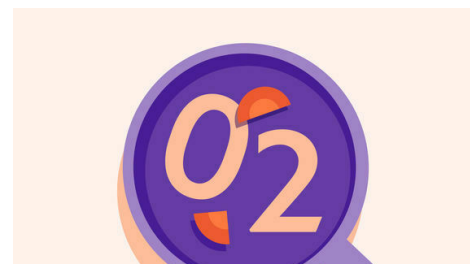


1. Prep dough & veggies

Transfer **pizza dough** to a lightly **oiled** bowl; set aside to come to room temperature.

Preheat oven to 450°F with a rack in center. Lightly **oil** a rimmed baking sheet.

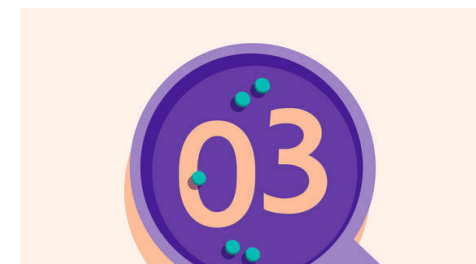
Halve **pepper**, discard stem and seeds, then cut into ½-inch pieces. Cut **onion** into ½-inch pieces.



2. Sauté peppers & onions

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **peppers and onions** and a **pinch each of salt and pepper**. Cover and cook until softened and browned in spots, 4–5 minutes. Transfer to a plate and place in freezer to cool.

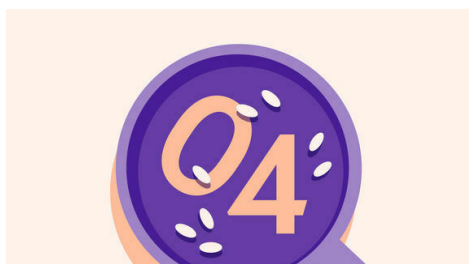
Reserve skillet for step 5.



3. Prep cheese & crusts

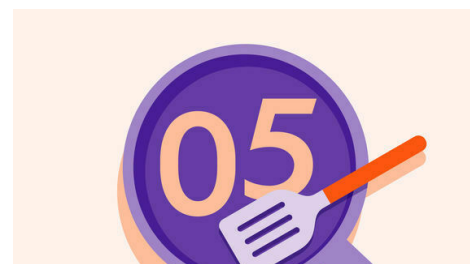
In a medium bowl, stir to combine **fontina, ricotta**, and ½ **teaspoon salt**.

On a lightly **floured** surface, roll or stretch **dough** into 2 (8-inch) circles. Transfer to prepared baking sheet.



4. Fill calzones & bake

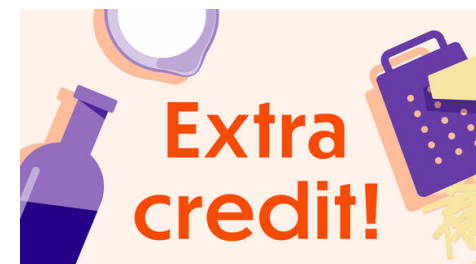
Evenly spread **cheese mixture** over **crusts**, leaving a 1-inch border. Sprinkle **cooled peppers and onions** over top, then fold crusts over filling to create half-moons; tightly crimp edges to seal. Cut 3 small vent holes into the top of each **calzone**; brush with **oil** and sprinkle with **salt**. Bake on center oven rack until browned and crisp, about 18 minutes.



5. Make marinara & serve

Transfer the **marinara sauce** to a microwave-safe bowl and microwave until warm, 1–2 minutes; season to taste with salt and pepper.

Serve **two cheese calzones** with **marinara sauce** alongside for dipping. Enjoy!



6. Pro tip: pizza dough!

Allowing the dough to come to room temperature is the key to making it stretchy and easy to work with. To speed up the process, we recommend placing the dough in a warm oven. Preheat oven to 200° F, then place dough in a lightly oiled mixing bowl and cover with plastic wrap or a damp kitchen towel. Place bowl in the oven, turn off the heat, and let sit for 10–20 minutes.