



Martha's Best Spinach & Ricotta Calzone

with Green Salad



30-40min



2 Servings

We found the perfect way to sneak vegetables into your diet—stuffed inside a cheese-filled calzone! We fold nutrient-rich baby spinach into creamy ricotta and Parmesan, all spooned inside of sesame seed-studded pizza dough. No calzone would be complete without tomato sauce on the side for dipping!

What we send

- garlic
- 5 oz baby spinach
- 3 (¾ oz) Parmesan ⁷
- 4 oz ricotta ⁷
- 1 lb pizza dough ¹
- ¼ oz pkt toasted sesame seeds ¹¹
- 14½ oz can whole peeled tomatoes
- 1 romaine heart
- 2 oz balsamic vinaigrette

What you need

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

Tools

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

Cooking tip

Letting the pizza dough come to room temperature allows the gluten to loosen, this makes the dough easier to shape and roll. For the best results, set it out at least 30 minutes before cooking.

Allergens

Wheat (1), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 960kcal, Fat 34g, Carbs 127g, Protein 39g



1. Sauté spinach

Preheat oven to 500°F with a rack in the center. Finely chop **2 teaspoons garlic**. Heat **1 tablespoon oil** and **half of the garlic** in a medium skillet over medium-high. Cook, stirring, until garlic is sizzling, about 30 seconds. Add **spinach** and **a pinch of salt**, and cook, stirring, until spinach is wilted, 1–2 minutes. Let cool slightly.



2. Make filling

Place **spinach** in a colander (reserve skillet for step 5). Press out any excess moisture from spinach, then coarsely chop. Coarsely grate **Parmesan**, if necessary. Transfer ⅔ of the Parmesan to a medium bowl (reserve remaining for step 6). Stir in spinach, **half of the ricotta** (save rest for own use), **½ teaspoon salt**, and **several grinds of pepper**.



3. Assemble calzone

Lightly **oil** a rimmed baking sheet. On a **lightly floured** surface, stretch or roll **dough** to a 10-inch circle. Transfer dough to baking sheet. Spoon **filling** onto one half of the circle, leaving a ½-inch border. Brush edges lightly with **water**. Fold dough over filling to create a half-moon; crimp edges with a fork to tightly seal. Cut 3 small vent holes on top.



4. Bake calzone

Brush top of **calzone** lightly with **water** and sprinkle with **sesame seeds**. Bake on center oven rack until top and bottom are deeply golden and filling is bubbling, 10–17 minutes (watch closely as ovens vary). Transfer calzone to a wire rack to cool for 10 minutes (this will allow the filling to firm up before slicing).



5. Cook tomato sauce

While **calzone** bakes, heat **1 tablespoon oil** in reserved skillet over medium-high. Add **remaining chopped garlic** and cook, stirring, until fragrant, about 1 minute. Add **tomatoes and juices** and cook over medium heat, mashing tomatoes with a spoon, until sauce is thickened, about 5 minutes. Season to taste with **salt** and **pepper**.



6. Make salad & serve

Quarter **romaine** lengthwise, then cut crosswise into 1-inch pieces, discarding end. In a large bowl, add **balsamic dressing** and **romaine** and toss to coat. Add **reserved Parmesan** to salad, then season to taste with **salt** and **pepper**. Slice **calzone** and serve with **salad** alongside. Pass **tomato sauce** for dipping. Enjoy!