

DINNERLY



Better-than-Takeout:

Spinach & Ricotta Calzone with Tomato Sauce



30-40min



2 Servings

Not everyone loves to eat their greens, and we get that. But, we think that if you mix spinach with heavenly ricotta and fontina cheeses, roll it up inside perfectly crusty dough, and serve it up with a garlicky-tomato dipping sauce, then you won't hear a word about it. Who could complain through all of the chewing and smiling? Calzones for the win! We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ¹
- garlic
- 3 oz baby spinach
- 2 (¾ oz) pieces fontina ²
- 1 container ricotta ²
- 1 can tomato sauce

WHAT YOU NEED

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

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 930kcal, Fat 34g, Carbs 125g, Protein 17g



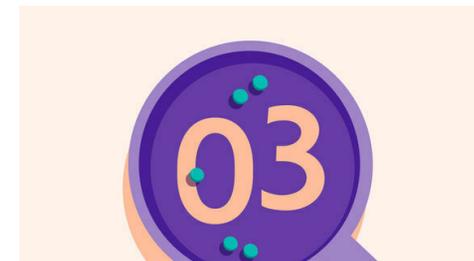
1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Lightly **oil** a rimmed baking sheet. Cut **dough** in half and allow to come to room temperature. Finely chop **2 teaspoons garlic**.



2. Cook spinach

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **spinach** and a **pinch each of salt and pepper**; cook, stirring, until just wilted, 1–2 minutes. Transfer to a cutting board, let cool slightly, then roughly chop. Wipe out skillet; reserve for step 5.



3. Make filling & crusts

Finely chop **fontina** into small cubes. In a small bowl, stir to combine **ricotta**, **chopped fontina**, **chopped spinach**, and **half of the chopped garlic**; season to taste with **salt** and **pepper**. On a lightly **floured** surface, roll or stretch dough into 2 (8-inch) circles.



4. Make calzones

Transfer **crusts** to prepared baking sheet. Divide filling between each and spread evenly, leaving a 1-inch border. Fold dough over to create half moons, then crimp edges with fingers or a fork to seal. Make 3 small cuts along the top of each **calzone**. Brush with **oil** and sprinkle with **salt**. Bake on center oven rack until deeply browned and crisp, 15–20 minutes. Let rest 5 minutes.



5. Make sauce & serve

Meanwhile, heat **remaining garlic** and **1 tablespoon oil** in reserved skillet over medium-high until fragrant, about 1 minute. Add **tomato sauce**, reduce heat to medium, and cook until sauce is thickened, about 5 minutes. Season to taste with **salt** and **pepper**. Serve **calzones** with **sauce** alongside for dipping. Enjoy!



6. Take it to the next level

If you're feeding any diehard carnivores, cook up some crumbled Italian sausage and add it to the filling in step 3. Or add slices of pepperoni on top of the cheese filling before folding in step 4.