

DINNERLY



Cheeseburger Calzones with Pickle Chips



30-40min



2 Servings

There's no better way to get into the zone like a calzone! Stuffed with beef, shredded fontina, and bread and butter pickles, this meal is everything you love about a cheeseburger wrapped up in new packaging. We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ¹
- 2 oz bread & butter pickles
- 10 oz ground beef
- ¼ oz steak seasoning
- 1 pkt cream cheese ²
- 2 oz shredded fontina ²

WHAT YOU NEED

- ¼ cup + 2 Tbsp ketchup
- kosher salt & ground pepper
- all-purpose flour ¹
- olive oil

TOOLS

- skillet
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 1170kcal, Fat 50g, Carbs 128g, Protein 35g

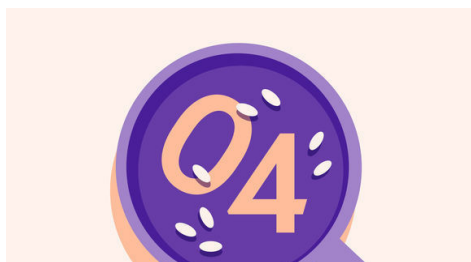


1. Prep dough

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

Cut **dough** in half, then place on a prepared baking sheet and cover with a towel. Allow to come to room temperature until step 3.

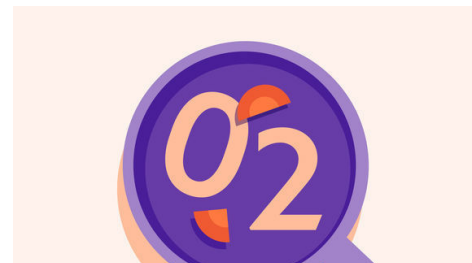
Coarsely chop 1½ **tablespoons pickles**, leaving the rest whole.



4. Bake calzones & serve

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 **cheeseburger calzones** with **remaining pickles** and **more ketchup** for dipping. Enjoy!



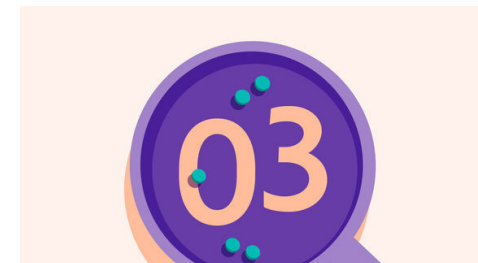
2. Brown ground beef

Heat 1 **tablespoon oil** in a medium skillet over medium-high. Add **ground beef** and steak seasoning. Cook, breaking up into smaller pieces, until browned and cook through, 3–4 minutes. Add **cream cheese** and ¼ **cup of ketchup**; stir to combine and season with **salt** and **pepper**. Allow to cool, then fold in **chopped pickles** and **cheese**.



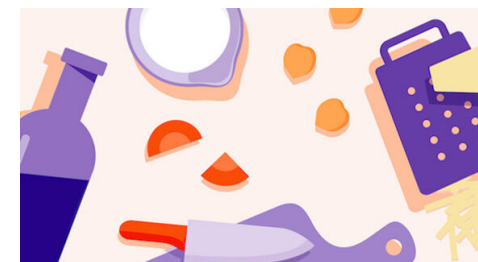
5. ...

What were you expecting, more steps?



3. Assemble calzones

On a lightly **floured** surface, roll or stretch dough into 2 (8-inch) circles (if dough springs back, cover and let rest for 5–10 minutes, then try again). Transfer to prepared baking sheet. Divide **beef mixture** evenly between dough. Fold dough over filling to create a half-moon; crimp edges to seal. Lightly rub **calzone tops** with **oil**.



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!