

DINNERLY



Cheeseburger Calzones

Wow your crowd with this tailgate touchdown!



30-40min



2 Servings

No matter what happens during the big game, you're only winning with Dinnerly. There's no better way to get into the zone like a calzone! Stuffed with beef, cheddar-jack cheese, and bread and butter pickles, this meal is fit for a quarterback. And when do you ever get the chance to eat something shaped like a football? Honestly, it's way more fun. Touchdown! We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ¹
- 2 oz bread and butter pickles
- 10 oz pkg grass-fed ground beef
- ¼ oz steak seasoning
- 1 oz cream cheese ²
- 2 oz shredded cheddar-jack blend ²

WHAT YOU NEED

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

TOOLS

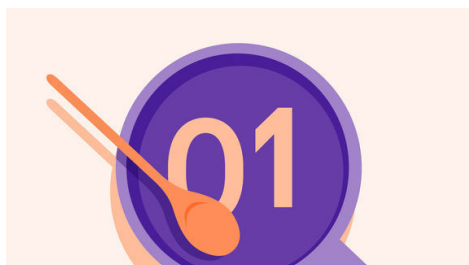
- rimmed baking sheet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

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

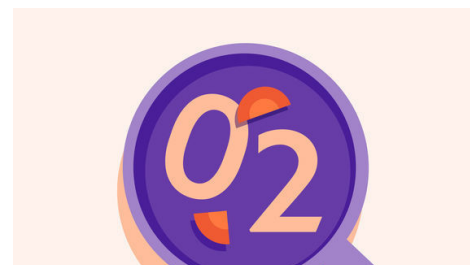


1. Prep dough

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

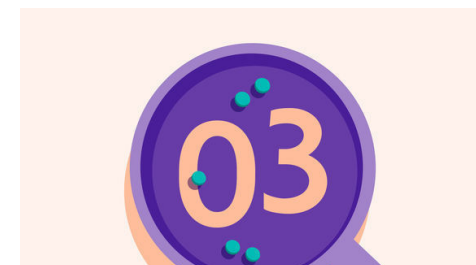
Cut **dough** in half, then place on prepared baking sheet and cover with a towel. Allow to come to room temperature until step 3.

Coarsely chop **pickles**.



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 ketchup**; stir to combine and season to taste with **salt** and **pepper**. Allow to cool, then fold in **chopped pickles** and **cheese**.



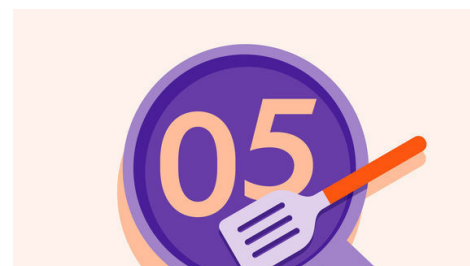
3. Assemble calzones

On a lightly **floured** work surface, roll or stretch **dough** into 2 (5x8-inch) ovals (see step 6!). Transfer to prepared baking sheet. Divide **beef mixture** evenly between center thirds of doughs. Lightly brush edges of dough with **water**. Fold long edges of dough over filling to meet in center; pinch edges to seal. Carefully flip **calzones** to lay seam-side down and football shaped.



4. Bake calzones

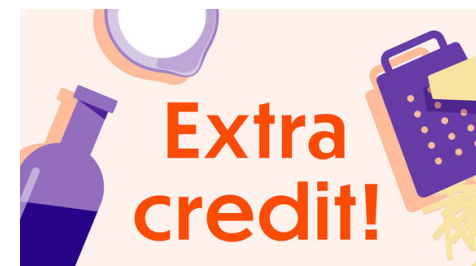
Using scissors, cut a 4-inch slit, lengthwise, in the center of each **calzone**. Cut 4 (½-inch) slits crosswise along the center slit. Brush calzones with **oil** and lightly sprinkle with **salt**. Bake on center oven rack until tops and bottoms are deeply browned and crisp, 15–20 minutes. Let stand for 5 minutes.



5. Decorate & serve

In a small, resealable bag, add **2 tablespoons ketchup**; cut off a small corner from one end of the bag. Squeeze ketchup along cut openings of **calzones** to form football laces.

Serve **cheeseburger calzones** with **more ketchup** on the side for dipping. Enjoy!



6. Pizza dough!

Letting the dough come to room temperature allows the gluten to loosen, which makes the dough easier to shape. Cold pizza dough will stretch out and spring back like a rubber band. If you find your dough isn't holding its shape or is tearing easily, try letting it rest, covered, for an additional 5–10 minutes before rolling again.