

DINNERLY



Upgrade to Add Chicken Sausage

Extra Cheesy Calzone with Marinara Sauce



30-40min



2 Servings

This version of the recipe is customized with Italian chicken sausage.

WHAT WE SEND

- 1 lb pizza dough ¹
- 4 oz roasted red peppers
- 14½ oz can whole peeled tomatoes
- ½ lb uncased Italian chicken sausage
- ¼ oz Italian seasoning
- 2 (¾ oz) pieces Parmesan ²
- 2 oz shredded fontina ²

WHAT YOU NEED

- neutral oil
- garlic
- kosher salt & ground pepper
- all-purpose flour ¹
- butter ²

TOOLS

- rimmed baking sheet
- medium skillet
- box grater

ALLERGENS

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

NUTRITION PER SERVING

Calories 1260kcal, Fat 59g, Carbs 124g, Protein 43g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Lightly **oil** a rimmed baking sheet. Cut **dough** in half, then place each half on prepared baking sheet and set aside to come to room temperature.

Finely chop 2 **teaspoons garlic**. Finely chop **roasted red peppers**. Using kitchen shears, finely chop **tomatoes** directly in can.



2. Cook sausage & marinara

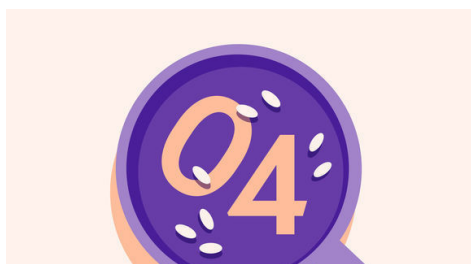
Heat 2 **tablespoons oil** in a medium skillet over medium-high. Add **sausage**; cook, breaking up into pieces and starting to brown, 2–4 minutes. Add **peppers, tomatoes, half of the garlic**, and 2 **teaspoons Italian seasoning**. Cook, stirring, until thickened, 6–8 minutes. Season with **salt** and **pepper**. Add to a bowl; chill in fridge until step 4. Wipe skillet and reserve for step 5.



3. Prep dough & cheese

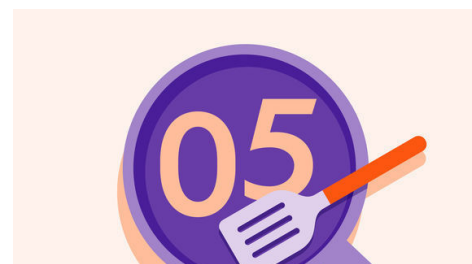
While **marinara sauce** cooks, place **doughs** on a **lightly floured** work surface. Dust with **flour**, then roll or stretch into 2 (8-inch) circles (if dough springs back, let sit 5–10 minutes and try again). Transfer doughs back to baking sheet.

Coarsely grate **all of the Parmesan** on the large holes of a box grater.



4. Assemble & bake calzones

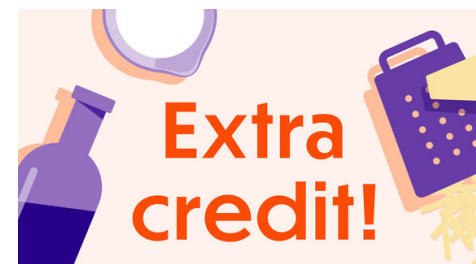
Divide **sauce** evenly between **doughs**. Use the back of a spoon to spread sauce, leaving a 1-inch border. Divide **Parmesan and fontina** between each. Fold doughs into half-moons; crimp edges together. Cut 3 small vent holes in each top; brush with **oil** and sprinkle with **salt**. Bake until crust is browned and crisp, 18 minutes. Let calzones sit, 5 minutes.



5. Finish & serve

While **calzones** bake, melt 2 **tablespoons butter** in reserved skillet over medium heat. Stir in **remaining chopped garlic**, and cook, stirring occasionally, until fragrant, about 30 seconds.

Serve **cheesy calzones** brushed with **garlic butter** and sprinkled with **salt**. Enjoy!



6. Make it ahead!

Make the sauce ahead of time! The marinara sauce can be made and cooled up to 48 hours in advance. Let the sauce sit at room temperature while you shape the dough and grate the cheese, then proceed with the recipe as written.