



## Chicken Sausage & Ricotta Calzone

with Spinach & Green Salad



30-40min



2 Servings

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



## What we send

- 3 oz baby spinach
- ½ lb uncased Italian chicken sausage
- 3 (¾ oz) pieces Parmesan <sup>7</sup>
- 4 oz ricotta <sup>7</sup>
- 1 lb pizza dough <sup>1</sup>
- ¼ oz pkt toasted sesame seeds <sup>11</sup>
- 14½ oz can whole peeled tomatoes
- 1 romaine heart

## What you need

- garlic
- 5 Tbsp olive oil
- kosher salt & ground pepper
- all-purpose flour <sup>1</sup>
- red wine vinegar (or white wine vinegar)

## 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 1380kcal, Fat 68g, Carbs 128g, Protein 46g



### 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 sizzling, about 30 seconds. Add **spinach** and **a pinch of salt**, and cook, stirring, until wilted, 1-2 minutes. Transfer to a colander, press out excess moisture, then coarsely chop.



### 2. Cook sausage

Heat **1 tablespoon oil** in a same skillet over medium-high. Add **sausage** and **a pinch each of salt and pepper**; cook, breaking up into smaller pieces, until browned and cooked through, 3-5 minutes.

Coarsely grate **Parmesan**. Add ⅔ of the Parmesan to a medium bowl (save rest for step 6). Stir in **spinach, sausage, half of the ricotta, 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 same 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, whisk to combine **2 tablespoons oil** and **1 tablespoon vinegar**. Add **romaine** and **reserved Parmesan** and toss to coat; season to taste with **salt** and **pepper**. Slice **calzone** and serve with **salad** and **tomato sauce** alongside for dipping. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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