

# DINNERLY



## Chicken Sausage, Spinach & Ricotta Calzone

with Tomato Dipping Sauce



30-40min



2 Servings

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

### WHAT WE SEND

- 1 lb pizza dough <sup>1</sup>
- 3 oz baby spinach
- ½ lb uncased Italian chicken sausage
- 2 oz shredded fontina <sup>7</sup>
- 4 oz ricotta <sup>7</sup>
- 8 oz tomato sauce

### WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- all-purpose flour <sup>1</sup>

### TOOLS

- rimmed baking sheet
- skillet

### ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 1310kcal, Fat 60g, Carbs 128g, Protein 45g



#### 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. Peel and finely chop **2 teaspoons garlic**.



#### 2. Cook spinach & sausage

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 spinach to a cutting board and roughly chop. Wipe out skillet. Heat **2 tablespoons oil** in same skillet over medium-high. Add **sausage**; cook, breaking up into smaller pieces, until starting to brown, 2–4 minutes.



#### 3. Make filling

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



#### 4. Make calzones

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



#### 5. Make sauce & serve

Meanwhile, heat **remaining 1 teaspoon garlic** and **1 tablespoon oil** in same skillet over medium-high until fragrant, about 1 minute. Add **tomato sauce** and cook over medium until sauce is thickened, about 5 minutes. Season to taste with **salt and pepper**. Let **calzones** rest 5 minutes; serve with **sauce** 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!