



## Sausage & Broccoli Rabe Calzone

with Marinara Dipping Sauce



40-50min



2 Servings

Sweet Italian sausage and broccoli rabe are a classic duo—the rich pork sausage adds an unctuousness to the slightly bitter, leafy green. But we've found a way to make this pairing even more delicious by combining these ingredients with creamy ricotta, fontina, and Parmesan cheese. The filling is encased in a pizza dough which bakes until golden brown. A quick marinara sauce alongside for dipping, and mangia!



## What we send

- 1 lb pizza dough <sup>1</sup>
- garlic
- ½ lb broccoli rabe
- ¾ oz Parmesan <sup>7</sup>
- 4 oz ricotta <sup>7</sup>
- 2 oz shredded fontina <sup>7</sup>
- ½ lb pkg uncased sweet Italian pork sausage
- 1 pkt crushed red pepper
- ¼ oz dried oregano
- 8 oz tomato sauce

## What you need

- olive oil
- 1 large egg yolk (save egg white for own use) <sup>3</sup>
- kosher salt & ground pepper
- AP flour (for dusting) <sup>1</sup>
- sugar

## Tools

- rimmed baking sheet
- microplane or grater
- medium skillet
- small saucepan

## Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 1300kcal, Fat 59g, Carbs 121g, Protein 74g



### 1. Prep ingredients

Preheat oven to 500°F with a rack in the lower third. Divide **dough** in half and transfer to an oiled rimmed baking sheet; cover with a towel. Finely chop **1 tablespoon garlic**. Trim ends from **broccoli rabe**; cut crosswise into ½-inch pieces. Finely grate **Parmesan**. In a medium bowl, combine **ricotta, fontina, Parmesan**, and **1 large egg yolk**; set aside until step 4.



### 4. Assemble & bake

On a floured work surface, roll **each piece of dough** into 10-inch circles. Divide **filling** between dough circles on one half, leaving a 1-inch border. Brush edges with **water** and fold dough over. Seal and crimp edge; transfer to baking sheet. With scissors, cut 3 vent holes on top of each **calzone**. Brush tops and sides with **oil**. Bake on lower rack until golden brown, 10–15 minutes.



### 2. Cook sausage

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **sausage** and break up into small pieces with a spoon. Cook until browned and no longer pink, 2–4 minutes. Add **1½ teaspoons garlic** and **¼ teaspoon crushed red pepper** (omit if desired); cook until fragrant, 30–60 seconds.



### 5. Cook marinara sauce

While **calzones** bake, in a small saucepan, combine **1½ teaspoons garlic**, **¼ teaspoon each of oregano and crushed red pepper** (omit if desired), and **2 tablespoons oil**. Cook over medium until garlic is just starting to brown, 1–2 minutes. Add **tomato sauce**, bring to a boil; simmer over medium-low for 10 minutes. Stir in **¼ teaspoon sugar**; season to taste with **salt and pepper**.



### 3. Cook broccoli rabe

To skillet, stir in **broccoli rabe** and **2 tablespoons water**; cook, stirring constantly, until broccoli rabe is tender-crisp and water is evaporated, 2–4 minutes. Season lightly with **salt and pepper**.

Cool to room temperature, then fold into **cheese mixture**.



### 6. Cool & serve

Allow **calzones** to cool for 10 minutes before serving.

Serve **calzones** with **marinara sauce** on the side for dipping. Enjoy!