

DINNERLY



Pork Sausage & Spinach Calzone with Ricotta & Marinara Sauce



30-40min



2 Servings

Not everyone loves to eat their greens, and we get that. But, we think if you mix savory Italian pork sausage and spinach with heavenly ricotta and fontina cheeses, roll it up inside perfectly crusty dough, and then serve it with marinara 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! **300**

WHAT WE SEND

- 1 lb pizza dough ²
- 5 oz baby spinach
- ½ lb pkg uncased sweet Italian pork sausage
- 2 oz shredded fontina ¹
- 4 oz ricotta ¹
- 8 oz marinara sauce
- ¼ oz granulated garlic

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- all-purpose flour ²

TOOLS

- rimmed baking sheet
- skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 1050kcal, Fat 36g, Carbs 115g, Protein 66g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Lightly **oil** a rimmed baking sheet. Divide **dough** in half and allow to come to room temperature. Tear **spinach** into bite-sized pieces.



2. SAUSAGE VARIATION

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **spinach** and a **pinch each salt and pepper**; cook, stirring, until just wilted, 1–2 minutes. Transfer to a bowl.

Heat **1 tablespoon oil** in 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.



3. Make filling

In a small bowl, combine **ricotta**, **fontina**, **spinach**, **sausage**, and ¼ **teaspoon granulated 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. Warm sauce & serve

Add **marinara sauce** to a small microwave-safe bowl; cover with a damp paper towel and microwave until warmed through, 1–2 minutes.

Let **calzones** rest 5 minutes; serve with **marinara 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!