

# DINNERLY



## Two-Cheese Broccoli Calzone with Marinara



30-40min



2 Servings

"When you dip, I dip, we dip..." That's our anthem when it comes to these cheesy stuffed calzones served with a generous portion of marinara sauce for dipping. The best part? We sneak tender sautéed broccoli into the 'zone for a serving of greens even the pickiest of eaters will love. We've got you covered!

## WHAT WE SEND

- 1 lb pizza dough <sup>1</sup>
- ½ lb broccoli
- 4 oz ricotta <sup>2</sup>
- 2 oz shredded fontina <sup>2</sup>
- 8 oz marinara sauce

## WHAT YOU NEED

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

## TOOLS

- rimmed baking sheet
- medium skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 980kcal, Fat 37g, Carbs 126g, Protein 20g



### 1. Prep dough

Preheat oven to 450°F with a rack in the center. Lightly **oil** a rimmed baking sheet. Cut **dough** in half and set aside to come to room temperature (dough should rise slightly and hold its shape when stretched. See our pro tip in step 6!).

Trim stem ends from **broccoli** and cut crowns into ½-inch florets.



### 2. Cook & chop broccoli

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **broccoli** and a **pinch each of salt and pepper**; cook, stirring, until crisp-tender, 3–4 minutes. Transfer to a cutting board; let cool slightly, then roughly chop.



### 3. Make filling & crusts

In a small bowl, combine **ricotta**, **fontina**, and **chopped broccoli**. Season to taste with **salt** and **pepper**.

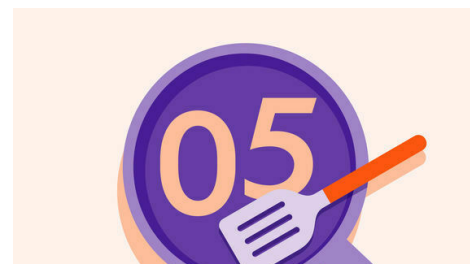
On a **floured** surface, roll or stretch **dough** into 2 (8-inch) circles.



### 4. Assemble calzones & bake

Transfer **doughs** to prepared baking sheet. Divide **filling** evenly between each, leaving a 1-inch border all around. Fold dough over filling to create a half-moon; crimp edges to seal. Cut 3 small vent holes in the top of each **calzone**. Brush with **oil**; sprinkle with **salt**.

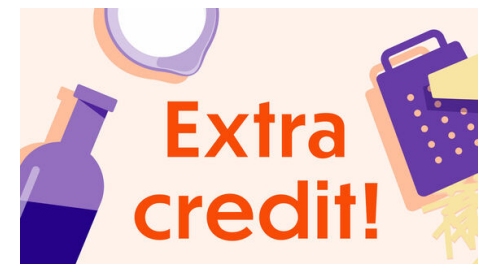
Bake on center oven rack until deeply browned and crisp, 15–20 minutes.



### 5. Make sauce & serve

Let **calzones** rest for 5 minutes. Transfer the **marinara sauce** to a microwave-safe bowl and microwave until warm, 1–2 minutes.

Serve **broccoli and ricotta calzones** with **marinara sauce** alongside for dipping. Enjoy!



### 6. Pro tip: pizza dough!

Letting the dough come to room temperature allows the gluten to loosen, which makes the dough easier to shape. Cold pizza dough will stretch out and spring back like a rubber band. If you find your dough isn't holding its shape or is tearing easily, try letting it rest, covered, for an additional 5–10 minutes before rolling again.