

DINNERLY



Two-Cheese Roasted Broccoli Calzone with Chopped Salad



30-40min



2 Servings

Back in the day, we were expert veggie hiders. You know...hiding those last few carrots in a napkin, peas under the uneaten bites of mashed potatoes, broccoli in the potted plant... These days we love our veggies and are using our wisdom to trick the next generation of veggie hiders. Here, we put the good-for-you stuff under deep cover — stuffed in gooey melted cheese and crispy pizza dough. We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ¹
- ½ lb broccoli
- 2 (¾ oz) Parmesan ²
- 4 oz ricotta ²
- 1 romaine heart
- 4 oz roasted red peppers

WHAT YOU NEED

- garlic
- olive oil
- kosher salt & ground pepper
- all-purpose flour ¹
- red wine vinegar (or white wine vinegar)

TOOLS

- box grater
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 960kcal, Fat 35g, Carbs 127g, Protein 21g



1. Prep ingredients

Preheat broiler with a rack in the top position. Cut **dough** in half; set aside to come to room temperature until step 4 (see step 6!).

Finely chop ½ **teaspoon garlic**. Cut **broccoli** into ¾-inch florets, if necessary.

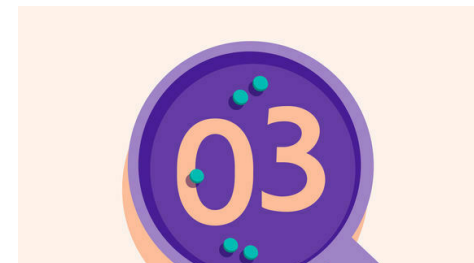
Coarsely grate **all of the Parmesan** on the large holes of a box grater, if necessary.



2. Cook broccoli

On a rimmed baking sheet, toss **broccoli** with **1 tablespoon oil**, ½ **teaspoon salt**, and **a few grinds of pepper**. Broil on top oven rack until tender and browned in spots, 3–4 minutes (watch closely as broilers vary). Transfer to a medium bowl.

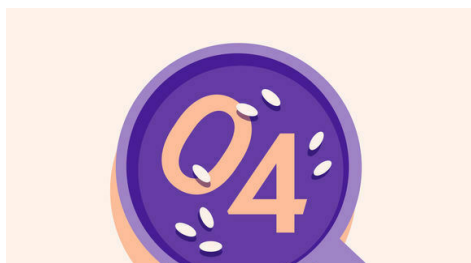
Brush same baking sheet lightly with **oil**. Reduce oven to 450°F.



3. Make filling & roll dough

In a medium bowl, mix to combine **ricotta**, **broccoli**, **chopped garlic**, and **half of the Parmesan**. Season to taste with **salt** and **pepper**.

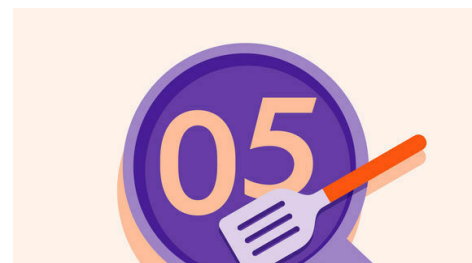
On a **floured surface**, roll or gently stretch **dough** into 2 (8-inch) circles.



4. Assemble & bake calzones

Spread **half of the filling** onto each piece of **dough**, leaving a 1-inch border. Fold dough over filling to create a half-moon; crimp edges to seal. Cut 3 small vent holes on top of each. Transfer to prepared baking sheet. Brush with **oil** and sprinkle with **salt**.

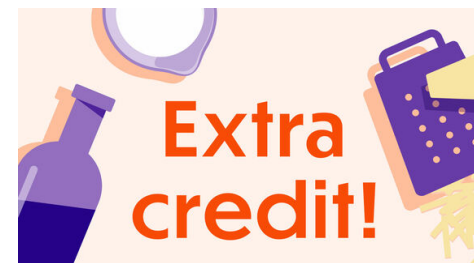
Bake on top oven rack until top and bottom are deeply browned and crisp, 15–20 minutes.



5. Make salad & serve

Meanwhile, cut **lettuce** crosswise into 1-inch pieces, discarding end. In a large bowl, whisk to combine **1 tablespoon each of oil and vinegar**; season to taste with **salt** and **pepper**. Add **lettuce**, **roasted red peppers**, and **remaining Parmesan**; toss to combine.

Serve **chopped salad** alongside **broccoli calzones**. 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.