

DINNERLY



Extra Cheesy Calzone

with Marinara Sauce & Bell Peppers



30-40min



2 Servings

Calzones are like pizza, but they just don't feel the need to brag to the world about all their cheesy goodness. That's why we're here to tell you all about it. Ours is stuffed with rich tomato sauce, roasted red peppers, Italian spices, and a gooey blend of fontina and Parm. We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ¹
- 14½ oz whole peeled tomatoes
- 4 oz roasted red peppers
- ¼ oz Italian seasoning
- 2 (¾ oz) Parmesan ²
- 2 oz shredded fontina ²

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- all-purpose flour ¹
- butter ²
- garlic

TOOLS

- rimmed baking sheet
- medium skillet
- box grater

COOKING TIP

Let pizza dough come to room temperature before cooking. To speed things up, preheat oven to 200°F; place dough in a lightly oiled bowl and cover. Turn off heat and place bowl in oven for 10–20 mins.

ALLERGENS

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

NUTRITION PER SERVING

Calories 1000kcal, Fat 42g, Carbs 124g, Protein 17g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center. Lightly **oil** a rimmed baking sheet.

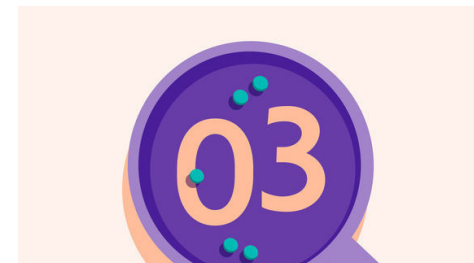
Cut **dough** in half, then place on prepared baking sheet and set aside to come to room temperature.

Finely chop **2 teaspoons garlic**. Using kitchen shears, finely chop **tomatoes** directly in can.



2. Cook marinara sauce

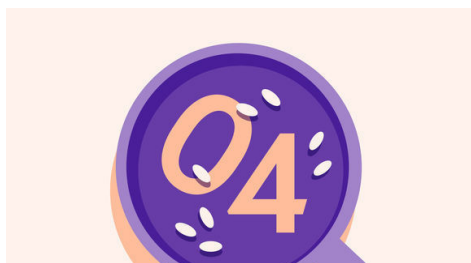
Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **half of the chopped garlic**; cook until fragrant, 30 seconds. Add **peppers, tomatoes, and 2 teaspoons Italian seasoning**. Cook, stirring, until sauce thickens, 6–8 minutes. Season to taste with **salt** and **pepper**. Transfer to a medium bowl; chill in fridge until step 4. Wipe out skillet and reserve for step 5.



3. Prep dough & cheese

While **marinara sauce** cooks, place **doughs** on a **lightly floured** work surface. Dust with **flour**, then roll or stretch into 2 (8-inch) circles (if dough springs back, let sit 5–10 minutes and try again). Transfer back to baking sheet.

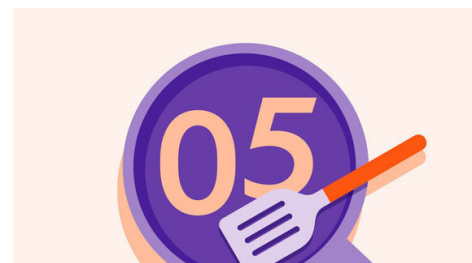
Coarsely grate **all of the Parmesan** on the large holes of a box grater, if necessary.



4. Assemble & bake calzones

Divide **sauce** evenly between **doughs**. Use back of a spoon to spread sauce, leaving a 1-inch border. Divide **Parmesan and fontina** between each. Fold doughs into half-moons; crimp edges together. Cut 3 small vent holes in each top; brush with **oil** and sprinkle with **salt**.

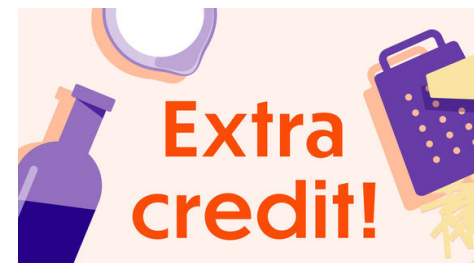
Bake on center oven rack until crust is browned and crisp, 18 minutes. Let rest, 5 minutes.



5. Make garlic butter, serve

While **calzones** bake, melt **2 tablespoons butter** in reserved skillet over medium heat. Stir in **remaining chopped garlic** and cook, stirring occasionally, until fragrant, about 30 seconds.

Serve **cheesy calzones** brushed with **garlic butter** and sprinkled with **salt**. Enjoy!



6. Make it ahead!

Make the sauce ahead of time! The marinara sauce can be made and cooled up to 48 hours in advance. Let the sauce sit at room temperature while you shape the dough and grate the cheese, then proceed with the recipe as written.