

DINNERLY

Savers:

Cheese Calzone with Marinara Sauce



20-30min



2 Servings

WHAT WE SEND

- 1 lb pizza dough ¹
- 8 oz marinara sauce
- 3¼ oz mozzarella ²

WHAT YOU NEED

- all-purpose flour (for dusting) ¹
- olive oil

TOOLS

- microwave or saucepan
- 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 0kcal



1. Prep ingredients

Preheat oven to 500°F with a rack in the lower third. Lightly oil a rimmed baking sheet. Cut mozzarella into ¼-inch thick slices. Divide **dough** in half and cut 1 half into 2 pieces (save remaining half for personal use).



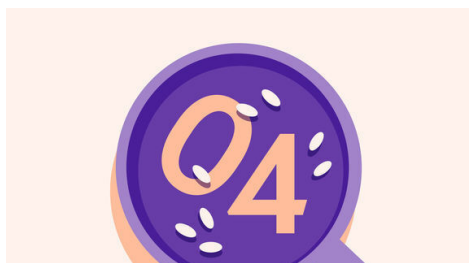
2. Assemble calzones

On a lightly floured work surface, roll each dough piece into an 8-inch circle. Divide cheese 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 prepared baking sheet.



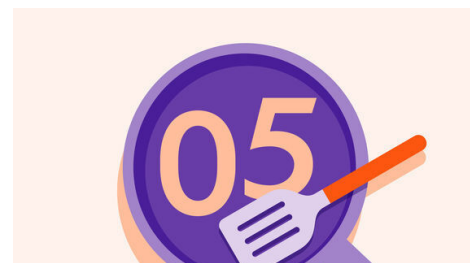
3. Bake calzones

With scissors, cut 2 vent holes on top of each **calzone**. Brush tops and sides with **oil**. Bake on lower rack until golden brown, 12–15 minutes.



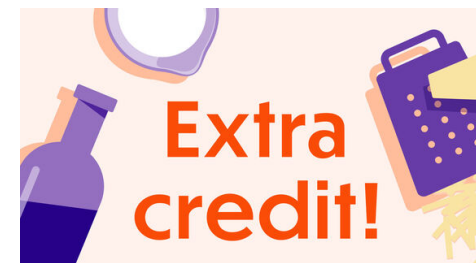
4. Heat marinara sauce

Meanwhile, using a saucepan or microwave, heat marinara sauce until warm.



5. Serve

Allow calzones to cool for 5 minutes. Serve with warm marinara sauce. Enjoy!



6.

Extra credit!