

DINNERLY



Cheese Calzone with Marinara Sauce



30min



2 Servings

Don't you wanna just take a little snooze on this pillowy calzone? Or is that just us? We've got you covered!

WHAT WE SEND

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

WHAT YOU NEED

- olive oil
- all-purpose flour (for dusting) ²

TOOLS

- rimmed baking sheet
- microwave or saucepan

ALLERGENS

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

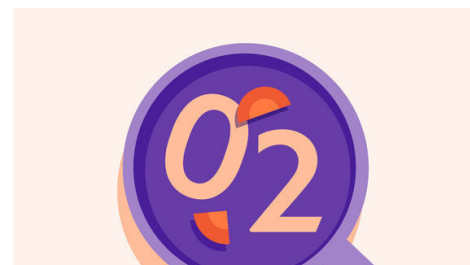
NUTRITION PER SERVING

Calories 450kcal, Fat 15g, Carbs 59g, Protein 23g



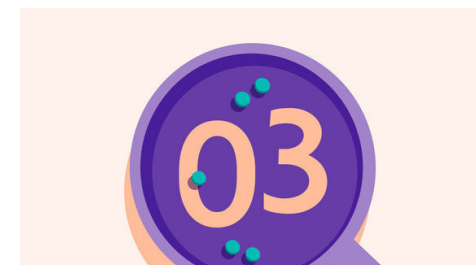
1. Prep ingredients

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 rest for own use).



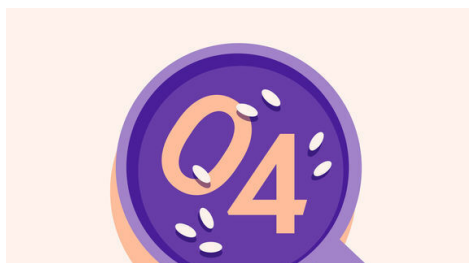
2. Assemble calzones

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.



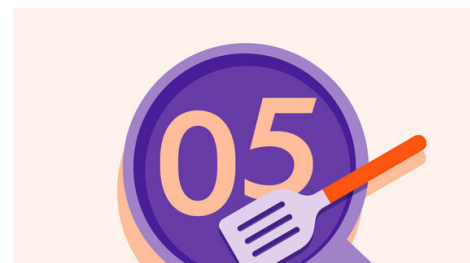
3. Bake calzones

With scissors or a sharp knife, 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.



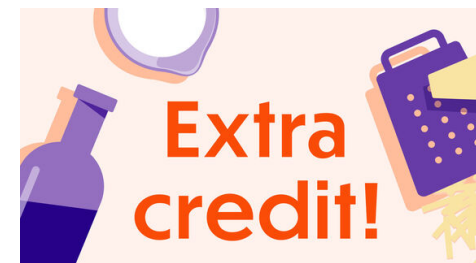
4. Heat marinara sauce

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



5. Serve

Allow **calzones** to cool for 5 minutes before serving with **warm marinara sauce**. Enjoy!



6. Bring the heat!

Spice up your life and add some red pepper flakes to the warm marinara sauce.