



Take-out Style: Spinach & Ricotta Calzone

with Green Salad



30-40min



2 Servings

We found the perfect way to sneak vegetables into your diet, stuffed inside a cheese filled calzone! Pro tip: Letting pizza 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 5-10 minutes before rolling again.

What we send

- garlic
- 3 oz baby spinach
- 3 (¾ oz) Parmesan ²
- 1 container ricotta (use ½) ²
- 1 lb pizza dough ¹
- ¼ oz pkt toasted sesame seeds ³
- 1 can cherry tomatoes
- 1 romaine heart

What you need

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

Tools

- medium skillet
- colander
- rimmed baking sheet

Allergens

Wheat (1), Milk (2), Sesame (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1100kcal, Fat 51g, Carbs 126g, Protein 23g



1. Sauté spinach

Preheat oven to 500°F with a rack in the center. Finely chop **2 teaspoons garlic**. Heat **1 tablespoon oil** and **half of the garlic** in a medium skillet over medium-high. Cook, stirring, until garlic is sizzling, about 30 seconds. Add **spinach** and **a pinch of salt**, and cook, stirring, until spinach is wilted, 1-2 minutes. Let cool slightly.



2. Make filling

Place **spinach** in a colander (reserve skillet for step 5). Press out any excess moisture from spinach, then coarsely chop. Transfer **¾ of the Parmesan** to a medium bowl (reserve remaining for step 6). Stir in **spinach, half of the ricotta** (save rest for own use), **½ teaspoon salt**, and **several grinds of pepper**.



3. Assemble calzone

Lightly **oil** a rimmed baking sheet. On a **lightly floured** surface, stretch or roll **dough** to a 10-inch circle. Transfer dough to baking sheet. Spoon **filling** onto one half of the circle, leaving a ½-inch border. Brush edges lightly with water. Fold dough over filling to create a half-moon; crimp edges with a fork to tightly seal. Cut 3 small vent holes on top.



4. Bake calzone

Brush top of **calzone** lightly with water and sprinkle with **sesame seeds**. Bake on center oven rack until top and bottom are deeply golden and filling is bubbling, 10-17 minutes (watch closely as ovens vary). Transfer calzone to a wire rack to cool for 10 minutes (this will allow the filling to firm up before slicing).



5. Cook tomato sauce

While **calzone** bakes, heat **1 tablespoon oil** in reserved skillet over medium-high. Add **remaining chopped garlic** and cook, stirring, until fragrant, about 1 minute. Add **tomatoes and juices** and cook over medium heat, mashing tomatoes with a spoon, until sauce is thickened, about 5 minutes. Season to taste with **salt** and **pepper**.



6. Make salad & serve

Quarter **romaine** lengthwise, then cut crosswise into 1-inch pieces, discarding end. In a large bowl, whisk to combine **2 tablespoons oil** and **1 tablespoon vinegar**. Add romaine and toss to coat. Add **reserved Parmesan** to **salad**, then season to taste with **salt** and **pepper**. Slice **calzone** and serve with **salad** alongside. Pass **tomato sauce** for dipping. Enjoy!