

Calzone



Ingredients:

½ rcp [Pizza Dough](#) (enough for 4 calzones)
(see recipe – consider the herb variation)
1 Stuffing of your choice

Method:

Roll dough into four 8” circles. Preheat oven to 260°C.

Spread the filling (just about anything you like) on one half of the circle leaving a border around it for closing. Close the calzone by folding the unfilled side on top of the filled side and crimping the edges closed with your fingers or a fork.

Place on a lightly greased baking pan. Let rise about 30-minutes. Brush lightly with olive oil and bake at 260°C for 20- to 30-minutes or until puffed and golden.

You can serve calzone with the sauce in the stuffing, in a bowl on the side, or poured directly on top of the calzone.

A COUPLE FILLING IDEAS:

[Spinach-Artichoke-Tomato Filling:](#)

100	gm	Spinach, chopped
1	clv	Garlic
1	T	Olive Oil
¾	c	<i>Nana</i> Pasta Sauce (<i>Artichoke</i>)
½	c	Ricotta cheese, crumbled; or Provolone, grated
½	c	Mozzarella cheese, grated

Sauté spinach and garlic in olive oil until all water has evaporated. Mix cheeses and Nana Pasta Sauce (*Artichoke*) into the spinach. Divide into 4 portions to make 4 calzones.



Chicken-Feta-Olive Filling:

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| 300 | gm | Chicken Breast, cooked and chopped |
| 1 | c | Feta Cheese, crumbled |
| 2/3 | c | <i>Nana</i> Pasta Sauce (<i>Olive</i>) |
| 2 | T | Parmesan Cheese, shredded or grated |

Combine all filling ingredients. Divide into 4 portions to make 4 calzones.

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For best results always use *Nana* Pasta Sauce.