

Three Cheese Calzones

with Kale & Tomato Sauce

Most of the forms of pizza we recognize today originated in Naples, Italy. The calzone (a version whose crust is folded to create a pocket) is no exception. Here, we're making a delicious version using green curly kale and three kinds of cheese, for layers of earthy, creamy flavor. With traditional tomato sauce, a kick of spice and sweet golden raisins folded into the filling, these calzones are a beautiful take on the classic.



Ingredients

- 1 Pound Plain Pizza Dough
- 1 15-Ounce Can Crushed Tomatoes
- 8 Ounces Fresh Mozzarella Cheese
- 4 Cloves Garlic
- 1 Bunch Curly Kale

Knick Knacks

- 2 Tablespoons Golden Raisins
- ½ Cup Part-Skim Ricotta Cheese
- ⅓ Cup Grated Parmesan Cheese
- ¼ Cup Semolina Flour
- 2 Teaspoons Calzone Spice Blend
(Italian Seasoning & Aleppo Pepper)

Makes 3 Servings

About 700 Calories Per Serving

Prep Time: 10 min | Cook Time: 35 to 45 min



1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Remove the pizza dough from the refrigerator to bring to room temperature. Peel and thinly slice the garlic. Tear the mozzarella cheese into bite-sized pieces. Remove and discard the kale stems; roughly chop the leaves.

2



Make the tomato sauce:

In a medium pot, heat 2 teaspoons of olive oil on medium-high until hot. Add **half the garlic** and cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add the **spice blend** and cook, stirring frequently, 30 seconds to 1 minute, or until toasted and fragrant. Add the **crushed tomatoes** and cook, stirring occasionally, 2 to 4 minutes, or until thoroughly combined and warmed through. Remove from heat and season with salt and pepper to taste.

3



Cook & drain the kale:

While the tomato sauce cooks, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **remaining garlic**; cook, stirring frequently, 30 to 45 seconds, or until fragrant. Add the **kale, raisins** and **2 tablespoons of water**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until the kale has wilted and the water has evaporated. Transfer to a strainer; hold or rest the strainer over a bowl. Using a spoon, press down on the kale to release as much liquid as possible; discard the liquid.

4



Make the filling:

In a large bowl, combine the **drained kale, mozzarella cheese, ricotta cheese, Parmesan cheese** and **1/3 of the tomato sauce**; stir to thoroughly combine. Season with salt and pepper to taste.

5



Assemble the calzones:

Sprinkle **half the flour** onto a clean, dry work surface. Divide the **dough** into 3 equal-sized portions. Using your hands, stretch out each portion into a 1/4-inch-thick round. Divide the **filling** between the centers of the rounds. Fold each round in half over the filling. Using your fingers or a fork, press or crimp the edges of the dough to seal the calzones.

6



Bake the calzones & serve your dish:

Sprinkle the **remaining flour** onto a sheet pan. Carefully transfer the **calzones** to the prepared sheet pan; lightly moisten or brush the tops with olive oil. Bake 16 to 18 minutes, or until golden brown. Remove from the oven and let stand for at least 2 minutes. Cut the **baked calzones** in half. Serve with the **remaining tomato sauce** on the side. Enjoy!