

Mozzarella, Zucchini & Basil Calzones

with Marinara Sauce & Red Leaf Lettuce Salad

The beauty of the calzone—a spin-off of the pizza—is its amazing versatility. Within its flaky, golden-brown crust, the filling of a calzone can vary dramatically to suit the tastes of the chef and the finest ingredients available. We're making our calzones deliciously seasonal by filling them with summer squash, garlic and tomatoes, then adding fresh basil and mozzarella cheese. And we're serving the baked calzones with a homemade marinara dipping sauce and a kid-friendly, carrot and red leaf lettuce salad on the side, lifting this pizzeria standard to gourmet heights.



Ingredients

- 1¼ Pounds Pizza Dough
- 1 28-Ounce Can Crushed Tomatoes
- 8 Ounces Fresh Mozzarella Cheese
- 4 Cloves Garlic
- 2 Zucchini
- 1 Carrot
- 1 Head Red Leaf Lettuce
- 1 Bunch Basil

Knick Knacks

- 2 Tablespoons Red Wine Vinegar
- ½ Cup Grated Pecorino Cheese
- ½ Cup Semolina Flour

Makes 4 Servings

About 675 Calories Per Serving

Cooking Time: 35 to 45 minutes



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. Tear the mozzarella cheese into bite-sized pieces. Peel and mince the garlic. Medium dice the zucchinis. Using a vegetable peeler, peel the carrot, then shave the carrot into thin ribbons. Trim off and discard the root end of the lettuce; separate the leaves. Pick the basil leaves off the stems; discard the stems.

2



Make the filling:

In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the **zucchinis**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until softened. Add **half the garlic** and **half the crushed tomatoes**. Cook, stirring occasionally, 2 to 3 minutes, or until the sauce has thickened. Add **half the pecorino cheese**; stir to thoroughly combine and season with salt and pepper to taste. Transfer to a large bowl. Wipe out the pan.

3



Assemble the calzones:

Sprinkle **half the semolina flour** onto a clean, dry work surface. Divide the **pizza dough** into 4 equal-sized balls. Using your hands or a rolling pin, stretch or roll each ball of dough into a ¼-inch-thick round. Divide the **filling**, **mozzarella cheese** and **half the basil** between the centers of the rounds; fold each round in half over the filling. Using a fork, press down on the edges to crimp and seal.

4



Bake the calzones:

Sprinkle a large sheet pan with the **remaining semolina flour**. Place the **calzones** onto the prepared sheet pan; lightly brush or drizzle the tops with olive oil. Bake 16 to 18 minutes, or until browned. Let stand for at least 5 minutes before serving.

5



Make the marinara sauce:

While the calzones bake, in the pan used to make the filling, heat 1 tablespoon of olive oil on medium-high until hot. Add the **remaining garlic**; cook, stirring frequently, 1 to 2 minutes, or until lightly browned. Add the **remaining crushed tomatoes**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until heated through. Turn off the heat. Stir in **half the remaining pecorino cheese** and the **remaining basil** (roughly chopping just before adding). Transfer to a serving dish; set aside in a warm place.

6



Make the salad & serve your dish:

In a medium bowl, combine the **vinegar** and **remaining pecorino cheese**; season with salt and pepper to taste. Slowly whisk in **2 tablespoons of olive oil** until thoroughly combined. In a large bowl, combine the **shaved carrot** and **lettuce**; season with salt and pepper. Add enough of the **vinaigrette** to coat the salad; toss to combine and season with salt and pepper to taste. Transfer to a serving dish. Serve the **baked calzones** with the **salad** and **marinara sauce** on the side. Enjoy!