

# Mushroom & Ricotta Calzones

*with Thyme & Spicy Marinara Sauce*

Calzones—essentially, folded-over pizzas—are known for their cheesy fillings and incredible, flaky crunch. In this delicious spin on the dish, we're filling calzones with mild, button-topped cremini and ruffled, woodsy maitake mushrooms. We're also using two types of cheese: ricotta for silky texture and Parmesan for a sharp kick. On the side, we're serving a classic marinara sauce, infused with thyme and red pepper flakes. Feel free to spoon it over the calzones, or to use it as a tasty dip.



## Ingredients

- 1 Pound Plain Pizza Dough
- 1 15-Ounce Can Crushed Tomatoes
- 9 Ounces Mixed Mushrooms
- 4 Cloves Garlic
- 1 Bunch Thyme

## Knick Knacks

- 1 Tablespoon Semolina Flour
- ¼ Cup Part-Skim Ricotta Cheese
- ¼ Cup Grated Parmesan Cheese
- ¼ Teaspoon Crushed Red Pepper Flakes

**Makes 3 Servings**

**About 520 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 mince the garlic. Thinly slice the cremini mushrooms. Using your hands, break the maitake mushrooms into large pieces. Pick the thyme leaves off the stems; discard the stems.

2



## Cook the mushrooms:

In a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **cremini and maitake mushrooms** and cook, stirring occasionally, 8 to 10 minutes, or until browned and softened. Add **half the garlic** and **half the thyme**; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until fragrant. Transfer to a large bowl. Wipe out the pan.

3



## Make the filling:

Add the **ricotta cheese**, **Parmesan cheese** and  $\frac{1}{3}$  of the **crushed tomatoes** to the bowl of cooked mushrooms. Stir to thoroughly combine and season with salt and pepper to taste.

4



## Assemble the calzones:

Sprinkle a **big pinch of the semolina flour** onto a clean, dry work surface. Divide the **pizza dough** into 3 equal pieces. Using your hands or a rolling pin, stretch out or roll the pieces of dough into  $\frac{1}{4}$ -inch-thick rounds. 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.

5



## Bake the calzones:

Sprinkle a large sheet pan with the **remaining semolina flour**. Place the **calzones** onto the floured 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.

6



## Make the marinara sauce & serve your dish:

While the calzones bake, in the pan used to cook the mushrooms, heat 2 teaspoons of olive oil on medium-high until hot. Add the **remaining garlic and thyme** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 1 to 2 minutes, or until lightly browned and fragrant. Add the **remaining crushed tomatoes**; season with salt to taste. Cook, stirring occasionally, 2 to 4 minutes, or until warmed through. Remove from heat. Cut the **baked calzones** in half. Serve with the **marinara sauce** on the side. Enjoy!