

with Arugula & Apple Salad

In this crowd-pleasing meal, we're stuffing calzones with the wonderful, warming flavors of fall. Seasonal butternut squash pairs perfectly with Lacinato kale, an extraordinary variety from Tuscany. Sautéed with a little nutmeg, the vegetables combine with melty Fontina cheese to make a delicious and wholesome filling. Our veggie calzones get their authentic, crackling crusts from a sprinkling of semolina flour (an essential Italian ingredient). Dip them in the savory tomato sauce served on the side for the full-flavored experience!

Ingredients

- 1½ Pounds Plain Pizza Dough
- 1 15-Ounce Can Crushed Tomatoes
- 4 Ounces Fontina Cheese
- 4 Cloves Garlic
- 3 Ounces Arugula
- 1 Apple
- 1 Lemon
- 1 Pound Butternut Squash
- 1 Bunch Lacinato Kale

Knick Knacks

- 2 Tablespoons Semolina Flour**
½ Cup Grated Parmesan Cheese
1 Teaspoon Calzone Spice Blend
(Italian Seasoning & Ground Nutmeg)

Makes 4 Servings

About 700 Calories Per Serving

Prep Time: 15 min | Cook Time: 35 to 45 min



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Recipe #168

1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Cut off and discard both ends of the squash; peel the squash, then separate the neck and bulb. Halve the bulb lengthwise; remove and discard the pulp and seeds, then medium dice. Remove and discard the kale stems; roughly chop the leaves. Peel and mince the garlic. Cut off and discard the rind of the Fontina cheese; medium dice. Quarter and deseed the lemon. Core the apple and cut into matchsticks; toss with **the juice of 1 lemon wedge**.

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 **squash**; season with salt and pepper. Cook, stirring occasionally, 8 to 10 minutes, or until browned and tender. Add the **kale, spice blend** and **half the garlic**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until the kale has wilted. Add **½ of the tomatoes**. Cook, stirring frequently, 30 seconds to 1 minute, or until well combined. Transfer to a large bowl; season with salt and pepper to taste.

3



Assemble the calzones:

Sprinkle **a big pinch of the flour** onto a clean, dry work surface. Divide the **dough** into 4 equal-sized portions. Using your hands, stretch out each portion into a ¼-inch-thick round. Divide the **filling** (you may have extra) between the rounds. Top with the **Fontina cheese** and **half the Parmesan cheese**; season with salt and pepper. 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.

4



Bake the calzones:

Sprinkle the **remaining flour** on a large sheet pan. Carefully place the **calzones** on the prepared sheet pan; lightly drizzle or brush the tops with olive oil. Bake 16 to 18 minutes, or until browned on top. Remove from the oven and let stand for at least 5 minutes. Transfer to a serving dish.

5



Make the tomato sauce:

While the calzones bake, in the pan used to make the filling, heat 2 teaspoons of olive oil on medium until hot. Add the **remaining garlic**. Cook, stirring frequently, 30 seconds to 1 minute, or until lightly browned and fragrant. Add the **remaining tomatoes**. Cook, stirring occasionally, 2 to 4 minutes, or until thoroughly combined; season with salt and pepper to taste. Transfer to a serving dish.

6



Make the salad & serve your dish:

To make the dressing, in a bowl, combine the **remaining Parmesan cheese** and **the juice of the remaining lemon wedges**; season with salt and pepper to taste. Slowly whisk in **2 tablespoons of olive oil** until well combined. In a large bowl, combine the **arugula** and **apple**. Add as much of the **dressing** as you'd like (you may have extra). Toss to thoroughly coat; season with salt and pepper to taste. Transfer to a serving dish. Serve the **baked calzones** with the **salad** and **tomato sauce** on the side. Enjoy!