

Butternut Squash & Fontina Calzones

with Apple & Arugula Salad

Chefs, these calzones are chock-full of delicious, seasonal flavors. Our unique filling is stuffed with sweet butternut squash, earthy kale and creamy Fontina cheese. (With a classic tomato sauce on the side, for dipping!) A signature duo of spices—aromatic Italian seasoning and warm ground nutmeg—plays off the comforting flavors of our calzones. On the side, we're dressing up our peppery arugula and sweet, tart apple with a Parmesan vinaigrette.

Blue Apron Wine Pairings

Wellington Farms Chardonnay, 2015

Capp Heritage Vineyards Merlot, 2014



Ingredients

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

Knick Knacks

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

Makes: 4 servings | **Calories:** about 800 per serving

Prep Time: 15 minutes | **Cook Time:** 35–45 minutes

Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp361

1



Prepare the ingredients:

Remove the dough from the refrigerator. Preheat the oven to 475°F. Wash and dry the fresh produce. Cut off and discard the squash ends. Peel the squash; separate the neck and bulb. Halve the bulb; scoop out and discard the pulp and seeds, then medium dice the squash. Remove and discard the kale stems; roughly chop. Peel and finely chop the garlic. Medium dice the Fontina cheese (discarding any rind). 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 **1/3 of the tomatoes**. Cook, stirring frequently, 30 seconds to 1 minute, or until well combined. Remove from heat; season with salt and pepper to taste.

3



Assemble the calzones:

Sprinkle **half the flour** onto a work surface. Divide the **dough** into 4 equal-sized portions; using your hands, gently stretch into 1/4-inch-thick rounds. (If the dough is resistant, let rest for 5 minutes.) 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.

4



Bake the calzones:

Sprinkle the **remaining flour** onto a large sheet pan. Carefully transfer the **calzones** to 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 2 minutes. Transfer to a serving dish.

5



Make the tomato sauce:

While the calzones bake, wipe out the pan used to make the filling. Add 2 teaspoons of olive oil and heat on medium until hot. Add the **remaining garlic** and season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until lightly browned and fragrant. Add the **remaining tomatoes and 1/4 cup of water**. Cook, stirring occasionally, 2 to 3 minutes, or until thickened and saucy; season with salt and pepper to taste. Transfer to a serving dish.

6



Make the salad & serve your dish:

While the calzones continue to bake, to make the dressing, in a bowl, combine the **remaining Parmesan cheese and the juice of the remaining lemon wedges**. Slowly whisk in 2 tablespoons of olive oil until well combined; season with salt and pepper to taste. Just before serving, in a bowl, combine the **arugula and apple**. Add enough of the dressing to coat (you may have extra). Toss to mix; season with salt and pepper to taste. Transfer to a serving dish. Serve with the **baked calzones and tomato sauce**. Enjoy!