

# Butternut Squash & Fontina Calzones

## *with Apple & Arugula Salad*

Chefs, these autumn-inspired calzones are bursting with delicious, seasonal flavors. Our unique filling is made from sweet butternut squash, earthy kale and creamy Fontina cheese. (And we're serving the classic tomato sauce on the side, for dipping!) A signature duo of spices—aromatic Italian seasoning and warming ground nutmeg—plays off the comforting flavors of our calzones. To round out the meal, we're dressing up 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 Honeycrisp Apple
- 1 Bunch Lacinato Kale
- 1 Butternut Squash
- 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

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



For cooking tips & tablet view, visit [blueapron.com/recipes/fp361](https://blueapron.com/recipes/fp361)

Recipe #361



# Instructions

For cooking tips & tablet view, visit [blueapron.com/recipes/fp361](https://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; using a knife, peel, then 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 mince 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 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!