

# Mozzarella & Ricotta Calzones

*with Kale & Spicy Tomato Dipping Sauce*

Tonight's heartwarming calzones are bursting with a symphony of flavors, including the concentrated fruitiness of golden raisins. They're the keystone ingredient for the filling, providing bursts of sweetness that balance out the deep earthiness of kale and the richness of the two cheeses: melty mozzarella and creamy ricotta. For dipping, we're pairing the calzones with a simple tomato sauce (which gets a touch of heat from red chile flakes). On the side, a sweet and slightly tart tomato sauce—which gets a touch of warmth from red chile flakes—brightens up the whole dish.



#### Blue Apron Wine Pairings

Bodegas VQ Grenache, 2015

Las Canovas Tempranillo, 2014



## Ingredients

- 1½ Pounds Plain Pizza Dough
- 1 15-Ounce Can Crushed Tomatoes
- 1 Cup Part-Skim Ricotta Cheese
- ½ Pound Fresh Mozzarella Cheese
- 4 Cloves Garlic
- 1 Bunch Kale

## Knick Knacks

- 3 Tablespoons Golden Raisins
- ¼ Teaspoon Crushed Red Pepper Flakes

**Makes:** 4 servings

**Prep Time:** 10 minutes | **Cook Time:** 35–45 minutes



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Recipe #402



# Instructions

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## Prepare the ingredients:

Remove the dough from the refrigerator to bring to room temperature. Preheat the oven to 475°F. Wash and dry the fresh produce. Peel and thinly slice the garlic. Remove and discard the kale stems; roughly chop the leaves. Tear the mozzarella cheese into bite-sized pieces.

2



## Make the tomato sauce:

In a medium pot, heat 2 teaspoons of olive oil on medium-high until hot. Add **half the garlic** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add the **crushed tomatoes**; season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until thoroughly combined and heated through. Remove from heat and season with salt and pepper to taste.

3



## Cook & drain the kale:

While the tomato sauce cooks, in a large pan (nonstick, if you have one), heat 1 teaspoon of olive oil on medium-high until hot. Add the **remaining garlic**. Cook, stirring frequently, 30 to 45 seconds, or until fragrant. Add the **kale, raisins** and **2 tablespoons of water**; season with salt and pepper. Cook, stirring occasionally, 3 to 5 minutes, or until the kale has wilted and the water has cooked off. Transfer to a strainer; hold or rest over a bowl. Using a spoon, press down on the cooked kale to release as much liquid as possible; discard the liquid.

4



## Make the filling:

In a large bowl, combine the **drained kale, mozzarella cheese, ricotta cheese** and **1/3 of the tomato sauce**; stir to thoroughly combine. Season with salt and pepper to taste.

5



## Assemble the calzones:

Lightly oil a sheet pan. 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 will have extra) between 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. Transfer to the prepared sheet pan.

6



## Bake the calzones & serve your dish:

Lightly drizzle or brush the tops of the **calzones** with olive oil. Bake 16 to 18 minutes, or until golden brown. Remove from the oven and let stand for at least 2 minutes. Transfer to a serving dish. Serve with the **remaining tomato sauce** on the side. Enjoy!