

Mozzarella & Ricotta Calzones

with Kale & Spicy Tomato Sauce

Tonight's satisfying calzones are bursting with a symphony of flavors, including pops of concentrated fruitiness from golden raisins. Their sweetness balances out the deeply earthy kale and two rich 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).

Blue Apron Wine Pairings

Bodegas VQ Grenache, 2015

Fabre Fitou Red, 2015

Rogers Vineyards Sauvignon Blanc, 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



Instructions

For cooking tips & tablet view, visit blueapron.com/recipes/fp402

1



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 1 teaspoon 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 constantly, 30 seconds to 1 minute, or until fragrant. Add the **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 constantly, 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 some of 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. Transfer the **remaining tomato sauce** to a serving dish; serve on the side. Enjoy!