

Fontina & Ricotta Calzones

with Gypsy Peppers, Heritage Globe Tomatoes, & Basil

TIME: 55-65 minutes

SERVINGS: 2

To make the filling for these summery calzones, we're sautéing fresh corn with two kinds of peppers: serrano, for delicious heat, and gypsy, a sweet, multicolored variety. A duo of creamy ricotta and melty fontina are stirred in for plenty of richness. For dipping, we're also making a fresh tomato sauce with heritage globe tomatoes.



MATCH YOUR BLUE APRON WINE



Light & Bright

Serve a bottle with this symbol for a great pairing.



Ingredients



¾ lb
PIZZA DOUGH



4 oz
FONTINA CHEESE



6 oz
GYPSY PEPPERS



2 cloves
GARLIC



1 ear of
CORN



1
SERRANO PEPPER



SUMMER SPECIALTY
½ lb
HERITAGE GLOBE
TOMATOES



1 bunch
BASIL

KNICK KNACKS:



2 Tbsps
TOMATO PASTE



¼ cup
PART-SKIM
RICOTTA CHEESE



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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.
- ☐ Cut off and discard the stem ends of the gypsy peppers. Halve lengthwise, then remove and discard the ribs and seeds; thinly slice crosswise.
- ☐ Remove and discard the corn husks and silks. Cut the corn kernels off the cob; discard the cob.
- ☐ Peel and roughly chop the garlic.
- ☐ Grate the fontina cheese on the large side of a box grater.
- ☐ Pick the basil leaves off the stems; discard the stems.
- ☐ Quarter the tomatoes; place in a bowl and season with salt and pepper.
- ☐ Cut off and discard the stem end of the serrano pepper. Halve lengthwise, then remove and discard the ribs and seeds. Thinly slice the pepper crosswise. Thoroughly wash your hands, knife, and cutting board immediately after handling the pepper.



2 Cook the vegetables:

- ☐ In a medium pan, heat 1 tablespoon of olive oil on medium-high until hot. Add the **gypsy peppers** and **as much of the serrano pepper as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until slightly softened. Add the **corn** and **half the garlic**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened. Transfer to a large bowl. Wipe out the pan.



3 Make the filling:

- ☐ To the bowl of **cooked vegetables**, add the **ricotta cheese**, **fontina cheese**, and **half the basil** (tearing the leaves just before adding). Drizzle with olive oil; stir to combine. Season with salt and pepper to taste.

4 Assemble & bake the calzones:

- ☐ Lightly oil a sheet pan. Divide the **dough** into 2 equal-sized portions. On a work surface, using your hands and a rolling pin (or a wine bottle), gently roll and stretch the portions into ¼-inch-thick rounds. (If the dough is resistant, let rest for 5 minutes.) Divide the **filling** between the centers of 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 completely. Carefully transfer to the prepared sheet pan; lightly drizzle with olive oil.



5 Bake the calzones:

- ☐ Bake the calzones 16 to 18 minutes, or until golden brown. Remove from the oven and let stand for at least 2 minutes.



6 Make the tomato sauce & plate your dish:

- ☐ Once the calzones have baked for about 10 minutes, in the same pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **tomato paste** and **remaining garlic**; season with salt and pepper. Cook, stirring frequently, 1 to 2 minutes, or until dark red and fragrant. Add the **seasoned tomatoes** and cook, stirring frequently, 1 to 2 minutes, or until slightly softened. Add **½ cup of water**; season with salt and pepper. Cook, stirring occasionally and pressing on the tomatoes with the back of a spoon, 5 to 6 minutes, or until slightly thickened. Turn off the heat and stir in the **remaining basil** (tearing the leaves just before adding). Season with salt and pepper to taste. Divide the **baked calzones** between 2 dishes. Serve with the **sauce** on the side. Enjoy!