

# Fontina & Ricotta Calzones

*with Sweet Peppers,  
Tomatoes, & Basil*

**TIME:** 55-65 minutes

**SERVINGS:** 2

To fill these golden-brown, summery calzones, we're sautéing fresh corn with two kinds of peppers: colorful sweet peppers, and a serrano, whose heat balances out the dish's flavors. A duo of creamy ricotta and melty fontina adds plenty of richness. For dipping or spooning on top, we're making a fresh tomato sauce with sweet, juicy tomatoes, garlic, and basil.



## MATCH YOUR BLUE APRON WINE



Light & Bright

Serve a bottle with this symbol for a great pairing.



## Ingredients



¾ lb  
PIZZA DOUGH



4 oz  
SWEET PEPPERS



2 cloves  
GARLIC



1 ear of  
CORN



½ lb  
HERITAGE GLOBE  
OR COCKTAIL  
TOMATOES

## KNICK KNACKS:



2 Tbsps  
TOMATO PASTE



4 oz  
FONTINA CHEESE



1 bunch  
BASIL



½ cup  
PART-SKIM  
RICOTTA CHEESE



1  
SERRANO PEPPER



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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 sweet pepper stems. Halve the peppers lengthwise; 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 serrano pepper stem. Halve the pepper lengthwise; remove and discard the ribs and seeds. Thinly slice crosswise. Thoroughly wash your hands 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 **sweet 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 just before adding). Drizzle with olive oil; stir to combine. Season with salt and pepper to taste.

## 4 Assemble 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 stretch and roll 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 a fork, crimp the edges of the dough to seal completely. Carefully transfer to the prepared sheet pan; lightly drizzle the tops 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 sauce & plate your dish:

- ☐ Once the calzones have baked for about 10 minutes, in the pan used to cook the vegetables, 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. Add the **seasoned tomatoes**; 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; stir in the **remaining basil** (tearing just before adding). Season with salt and pepper to taste. Transfer to a serving dish. Divide the **baked calzones** between 2 dishes. Serve with the sauce. Enjoy!