

# Broccoli & Mozzarella Calzones

with Caesar Salad

**TIME:** 45-55 minutes

**SERVINGS:** 4

These calzones are loaded with melty fresh mozzarella, creamy ricotta, and tender broccoli—balanced by a tangy tomato dipping sauce. For a refreshing side, we're tossing crunchy romaine and briny black olives in our take on Caesar dressing.



## MATCH YOUR BLUE APRON WINE



Rich & Decadent

Serve a bottle with this symbol for a great pairing.



## Ingredients



1 1/2 lbs  
PIZZA DOUGH



1/2 lb  
FRESH  
MOZZARELLA  
CHEESE



1  
ROMAINE  
LETTUCE HEART



1  
LEMON



1 lb  
BROCCOLI



1 cup  
PART-SKIM  
RICOTTA CHEESE



1 8-oz can  
TOMATO SAUCE



3 cloves  
GARLIC



1/4 cup  
MAYONNAISE



1/4 cup  
GRATED  
PARMESAN  
CHEESE



2 oz  
BLACK  
CERIGNOLA  
OLIVES



1 Tbsp  
ITALIAN  
SEASONING\*

\* Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme, & Marjoram



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## 1 Prepare the ingredients:

- ☐ Remove the **dough** from the refrigerator to bring to room temperature. Place an oven rack in the center of the oven, then preheat to 475°F.
- ☐ Wash and dry the fresh produce.
- ☐ Cut off and discard the bottom ½ inch of the **broccoli** stem, then roughly chop the broccoli.
- ☐ Peel and roughly chop the **garlic**.
- ☐ Tear the **mozzarella cheese** into small pieces.
- ☐ Quarter and deseed the **lemon**.



## 2 Cook the broccoli & make the filling:

- ☐ In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **chopped broccoli**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until lightly browned. Add ⅔ of the **chopped garlic**. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Add ¼ cup of **water**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the broccoli has softened and the water has cooked off.
- ☐ Transfer to a large bowl. Add the **mozzarella cheese**, **ricotta cheese**, **half the Italian seasoning**, and the **juice of 1 lemon wedge**; stir to combine. Season with salt and pepper. Wipe out the pan.



## 3 Assemble & bake the calzones:

- ☐ Lightly oil a sheet pan. Divide the **dough** into 2 equal-sized portions; using your hands and a rolling pin (or 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.
- ☐ Transfer to the sheet pan. Using a fork, poke a few holes across the tops of the calzones to vent. Lightly drizzle the calzones with olive oil.
- ☐ Bake 16 to 18 minutes, or until golden brown. Transfer to a cutting board and let stand for at least 2 minutes.



## 4 Prepare the remaining ingredients:

- ☐ While the calzones bake, using the flat side of your knife, smash the **olives**; remove and discard the pits, then roughly chop. Cut off and discard the root end of the **lettuce**; roughly chop the leaves.
- ☐ To make the dressing, in a large bowl, combine the **mayonnaise**, **half the parmesan cheese**, the **juice of the remaining lemon wedges**, and a drizzle of olive oil. Season with salt and pepper to taste.

## 5 Make the sauce:

- ☐ While the calzones continue to bake, in the pan used to cook the broccoli, heat 2 teaspoons of olive oil on medium-high until hot. Add the **remaining chopped garlic**; cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Add the **tomato sauce** and **remaining Italian seasoning**. Cook, stirring frequently, 2 to 3 minutes, or until slightly thickened. Turn off the heat and season with salt and pepper to taste.

## 6 Make the salad & serve your dish:

- ☐ Just before serving, add the **chopped olives and lettuce** to the bowl of **dressing**. Toss to coat; season with salt and pepper to taste.
- ☐ Cut the **baked calzones** in half. Serve with the **sauce** and salad on the side. Garnish with the **remaining parmesan cheese**. Enjoy!