

# Three-Cheese Calzones

*with Kale & Golden Raisins*

**TIME:** 45-55 minutes

**SERVINGS:** 3

These calzones are filled with creamy ricotta, melty mozzarella, and sautéed kale—with the twist of sweet golden raisins folded right in. Served on the side, a quick-cooking tomato sauce is perfect for dipping.



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## Ingredients



1 lb  
PIZZA DOUGH



1 cup  
PART-SKIM  
RICOTTA CHEESE



1 15-oz can  
CRUSHED  
TOMATOES



1 bunch  
KALE



2 cloves  
GARLIC

## KNICK KNACKS:



¼ cup  
GRATED  
PARMESAN  
CHEESE



1 Tbsp  
ITALIAN  
SEASONING\*



1 ½ Tbsps  
GOLDEN RAISINS



4 oz  
FRESH  
MOZZARELLA  
CHEESE

\* 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.
- ☐ Peel and roughly chop the **garlic**.
- ☐ Remove and discard the stems of the **kale**; roughly chop the leaves.

## 2 Make the sauce:

- ☐ In a small pot, heat 2 teaspoons of olive oil on medium-high until hot. Add **half the chopped garlic**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until slightly softened.
- ☐ Add the **Italian seasoning** and cook, stirring frequently, 30 seconds to 1 minute, or until fragrant.
- ☐ Add the **tomatoes** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 2 to 4 minutes, or until combined and heated through. Turn off the heat and season with salt and pepper to taste.



## 3 Cook & drain the kale:

- ☐ While the sauce cooks, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **remaining chopped garlic**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until slightly softened.
- ☐ Add the **chopped kale, raisins, and 2 tablespoons of water** (carefully, as the water may splatter); season with salt and pepper. Cook, stirring occasionally, 4 to 5 minutes, or until the kale is wilted and the water has cooked off.
- ☐ Transfer to a strainer; hold or rest the strainer 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** (tearing into small pieces before adding), **ricotta cheese, parmesan cheese**, and **1/3 of the sauce**. Season with salt and pepper to taste.

## 5 Assemble the calzones:

- ☐ Divide the **dough** into 3 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 1/4-inch-thick rounds. (If the dough is resistant, let rest 5 minutes.)
- ☐ Divide the **filling** among the centers of the rounds; fold each round in half over the filling. Using a fork, crimp the edges of the dough to seal.



## 6 Bake the calzones & serve your dish:

- ☐ Lightly oil a sheet pan. Carefully transfer the **calzones** to the sheet pan; drizzle or brush the tops with olive oil.
- ☐ Bake 16 to 18 minutes, or until golden brown. Remove from the oven and let stand at least 2 minutes.
- ☐ Serve the baked calzones with the **remaining sauce** on the side. Enjoy!