

Three Cheese Calzones

with Zucchini & Golden Raisins

2 SERVINGS

⌚ 50-60 MINS

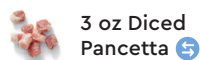
 **Blue Apron**
blueapron.com




Ingredients*

Customized ingredients

ADDED:



3 oz Diced Pancetta 



4 oz Fresh Mozzarella Cheese



1 14-oz can Whole Peeled Tomatoes



16 oz Pizza Dough



1 Zucchini



¼ cup Grated Parmesan Cheese



¼ tsp Crushed Red Pepper Flakes



2 cloves Garlic



1 ½ Tbsps Golden Raisins



2 oz Fontina Cheese



1 Tbsp Italian Seasoning¹



Serve with Blue Apron wine that has this symbol
blueapron.com/wine

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1. Whole Dried Basil, Sage, Oregano, Savory, Rosemary, Thyme & Marjoram
*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

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; preheat to 475°F.
- Wash and dry the **zucchini**; quarter lengthwise, then cut crosswise into 1-inch pieces.
- Peel and roughly chop **2 cloves of garlic**.
- Grate the **fontina** on the large side of a box grater.
- Place the **tomatoes** in a bowl; gently break apart with your hands.



↔ ADDITIONAL STEP If you chose Pancetta

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pancetta**. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and cooked through.
- Transfer to a paper towel-lined plate.
- Wipe out the pan.

2 Cook the zucchini

- In a medium pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **zucchini pieces** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- Add **half the chopped garlic**; season with salt and pepper. Cook, stirring frequently, 30 seconds to 1 minute, or until slightly softened.
- Transfer to a large bowl.
- Wipe out the pan.



↔ CUSTOMIZED STEP 2 If you chose Pancetta

- Cook the zucchini as directed, using the same pan.

3 Make the sauce

- In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **Italian seasoning**, **remaining chopped garlic**, and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring constantly, 30 seconds to 1 minute, or combined and until fragrant.



Step 3 continued:

- Add the **crushed tomatoes** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until slightly thickened.
- Turn off the heat. Taste, then season with salt and pepper if desired.
- Cover with foil to keep warm.

4 Make the filling

- To the bowl of **cooked zucchini**, add the **raisins**, **mozzarella** (tearing into small pieces before adding), **grated fontina**, **parmesan**, and **2 tablespoons of the sauce**. Season with salt and pepper; stir to combine.



↔ CUSTOMIZED STEP 4 If you chose Pancetta

- Make the filling as directed, adding the **cooked pancetta**.

5 Assemble the calzones

- Line a sheet pan with foil. Lightly oil the foil.
- Divide the **dough** into 2 equal-sized portions. Using your hands, gently stretch the dough into 1/4-inch-thick rounds (if the dough is resistant, let rest 5 minutes). Carefully transfer to the sheet pan.
- Evenly divide the **filling** between one half of each round, leaving a 2-inch border between the filling and the edges of the dough. Fold each round in half over the filling.
- Using a fork, crimp the edges of the dough to seal. Cut 4 evenly spaced slits on an angle across the top. Drizzle or brush the tops with **olive oil**.



6 Bake the calzones & serve your dish

- Bake the **calzones**, rotating the sheet pan halfway through, 14 to 19 minutes, or until golden brown.
- Remove from the oven and let stand at least 2 minutes before serving.
- Serve the **baked calzones** with the **remaining sauce** on the side. Enjoy!

