

Spinach & Ricotta Calzones

with Escarole-Pear Salad & Honey Dressing

Naples is famed for its pizza. But in the 16th Century, the city gave rise to another classic dish: the calzone. Essentially a folded-over pizza, the calzone's dough turns golden brown and crispy in the oven, while its filling remains deliciously moist inside. We're putting a green spin on our calzones by mixing spinach into the ricotta filling, and pairing them with a salad of escarole—a subtly bitter, leafy green—and sweet pear. (Depending on what's best near you, you may receive a green Bartlett pear or brown Bosc pear.) Completed with a tomato dipping sauce, this hearty meal is Neapolitan fare at its finest.



Ingredients

- 1½ Pounds Plain Pizza Dough
- 1 15-Ounce Can Crushed Tomatoes
- 2 Cups Part-Skim Ricotta Cheese
- 6 Ounces Spinach
- 4 Cloves Garlic
- 1 Head Escarole
- 1 Pear
- 1 Large Bunch Parsley

Knick Knacks

- 2 Tablespoons Red Wine Vinegar
- 1 Tablespoon Honey
- ⅓ Cup Grated Parmesan Cheese
- ¼ Cup Semolina Flour

Makes 4 Servings

About 700 Calories Per Serving

Prep Time: 15 min | Cook Time: 35 to 45 min



1

**Prepare the ingredients:**

Preheat the oven to 475°F. Remove the dough from the refrigerator and divide into 4 equal-sized balls; set aside to bring to room temperature. Wash and dry the fresh produce. Peel and mince the garlic. Pick the parsley leaves off the stems; discard the stems and roughly chop half the leaves. Cut off and discard the root end of the escarole; roughly chop the leaves. Core the pear and cut into matchsticks; toss with $\frac{1}{4}$ of the vinegar.

2

**Cook & drain the spinach:**

In a small pot, heat 1 tablespoon of olive oil on medium until hot. Add **half the garlic** and cook, stirring frequently, 30 seconds to 1 minute, or until fragrant. Add the **spinach** and cook, stirring frequently, 2 to 3 minutes, or until wilted. Transfer to a strainer; hold or rest the strainer over a bowl. Using a spoon, press down on the cooked spinach to release as much liquid as possible; discard the liquid. Transfer the drained spinach to a medium bowl. Rinse and wipe out the pot.

3

**Make the filling:**

Add the **ricotta cheese** and **Parmesan cheese** to the bowl of **drained spinach**. Stir to thoroughly combine and season with salt and pepper to taste.

4

**Assemble & bake the calzones:**

Sprinkle **half the flour** onto a clean, dry work surface. Using your hands, stretch the 4 balls of **dough** into $\frac{1}{4}$ -inch-thick rounds. Divide the **filling** between 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 the calzones. Sprinkle a sheet pan with the **remaining flour**. Place the calzones on the prepared sheet pan and bake 20 to 22 minutes, or until golden brown. Remove from the oven and let stand for at least 2 minutes. Transfer to a serving dish.

5

**Make the tomato sauce:**

While the calzones bake, in the pot used to cook the spinach, heat 1 tablespoon of olive oil on medium until hot. Add the **remaining garlic** and cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Add the **crushed tomatoes** and **chopped parsley**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until heated through. Remove from heat and transfer to a serving dish.

6

**Make the salad & serve your dish:**

To make the vinaigrette, in a bowl, combine the **honey** and **remaining vinegar**; season with salt and pepper to taste. Whisk in **2 tablespoons of olive oil** until well combined. Just before serving, in a large bowl, combine the **escarole**, **whole parsley leaves**, **pear** and enough of the **vinaigrette** to coat the salad. Toss to coat; season with salt and pepper to taste. Transfer the **salad** to a serving dish. Serve with the **baked calzones** and **tomato sauce**. Enjoy!