



PEPPERONI & CHEESE CALZONE

Melty cheese and pepperoni, perfectly wrapped into a Rich's whole grain dough.

Yield: 1 Calzone



INGREDIENTS

1 Each **RICH'S** 5" Whole Grain Rich Proof & Bake Sheeted Pizza Dough, 150 2.5-Oz (#00577)

1 oz Sliced Pepperoni

1 oz Mozzarella cheese

1/2 tsp. Vegetable oil

1 tsp. Grated Parmesan Cheese

1 tsp. Italian herbs

1 tsp. Marinara Sauce

DIRECTIONS

- 1 Prior to Use: Store product frozen at 0° F to -10° F until ready to pan.
- 2 Remove frozen dough pieces from the case and place on parchment lined sheet pans sprayed with oil about 2-3 inches apart. Cover the pan of frozen dough with a sheet of plastic sprayed with pan release oil.
- 3 Place the covered pan of dough on a rack and place in the cooler overnight to thaw. The next morning, remove dough and leave covered at room temp for 25-30 min. to warm dough before filling.
- 4 Flatten and stretch the dough slightly and place 1 oz. sliced pepperoni and 1 oz. mozzarella cheese in the center of the dough piece. Brush the edges of the dough to help seal the calzone filling inside.
- 5 Fold the dough over the filling and pinch the seams around the edges to seal. Place the filled calzones on a lined sheet pan with 2 inch spacing between them. Brush the top of the dough with 1/2 tsp. vegetable oil, sprinkle with Italian herbs and 1 tsp. grated parmesan cheese. Cut 3 vents in the top of the calzone.
- 6 Place the calzones in a proofing cabinet or cover at room temperature let the dough rise until almost double in size.
- 7 Bake in a 325°F convection oven for 12-15 minutes or until crust is light golden brown and internal temperature reaches

CHEF NOTES

This recipe provides 2.25 oz grain eq. and 1 MMA per 1 calzone in accordance with USDA guidelines for child nutrition.
