MINI SPINACH RICOTTA CALZONES



Rich's Ready-to-Stretch Pizza Dough is ready to be easily hand-stretched into authentic, tastes-like-scratch pizza, stromboli, calzones and more – no proofing or special dough handling skills required! Our individual size is perfect for single-serve portions or unique applications, like these Mini Spinach Ricotta Calzones. Simply thaw and stretch into a circle. Top with a spinach and garlic mixture, ricotta cheese and grated mozzarella before sealing. Cut small vent slits into the top of the calzone dough and brush with olive oil before sliding into the oven! Serve with marinara sauce.

Yield: 1 Mini Calzone

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INGREDIENTS

1	RICH'S Ready-To-Stretch Individual Pizza Dough, 80 Ct (#17090)
1 C	Frozen Chopped Spinach, thawed and squeezed very well
1	garlic clove, minced
	Salt and Pepper, to Taste
1/4 C	Ricotta cheese
2 tbsp.	Mozzarella Cheese, grated
1 tbsp.	Extra virgin olive oil
	Marinara, for serving

DIRECTIONS

1. Preheat the oven to 425°F. Line a baking sheet with parchment paper
2. In a medium bowl, mix together the spinach and garlic; season with salt and pepper
3. Stretch the dough into a circle (about 7 inches). Transfer the dough circle onto the lined baking sheet
4. Spoon the ricotta into the center of the dough. Top with a heaping spoonful of the spinach mixture, then sprinkle with mozzarella cheese
5. To close the calzone, fold the dough in half over the filling and press firmly around the edge to seal. You may need to stretch the dough slightly as you pull it over to make sure the filling is fully encased
6. Use a paring knife to cut small vents into the top of the calzone. Brush with olive oil
7. Bake until the crust is golden and the filling is bubbly, about 10 to 15 minutes. Cool and serve with marinara sauce

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