



Vegetable Calzone

Yield: 4 servings

Ingredients:

2 tablespoons	Olive Oil
1/2 cup	Onion, chopped
1 cup	Mushroom, sliced
1 teaspoon	Garlic, chopped
1 1/2 cups	Broccoli Florets, chopped
1 cup	Spinach Chopped
1 cup	Philadelphia cream cheese, softened
1 cup	Polly-o ricotta cheese
1 cup	Kraft shredded mozzarella cheese
2 tablespoons	Kraft parmesan cheese
1 teaspoon	Salt
1/2 teaspoon	Pepper
1/2 teaspoon	Crushed Red Pepper
1 pound	Pizza Dough, cut into 4 equal portions
1 each	Egg
2 cups	Marinara sauce

Directions:

1. Preheat oven to 450 F.
2. In a large skillet over medium heat, cook the onion and mushrooms until softened. Add the garlic, broccoli and spinach, continue to cook until the broccoli has turned bright green and the spinach has wilted. Remove from heat and allow to cool.
3. In a mixing bowl, combine the cream cheese, ricotta cheese, mozzarella and parmesan cheese. Season with the salt, pepper and crushed red pepper and stir in the broccoli mixture.
4. Working with 1 portion at a time, roll out dough on a lightly floured work surface into 8-inch rounds. Divide filling among dough circles (about 1 cup each). Fold dough over to enclose filling; press to seal edges.
5. Transfer calzones to lined baking sheet. Whisk egg with 1 tsp. water. Brush top of each calzone with egg wash. Cut 4 small vents in each calzone. Bake until golden, 15-20 minutes. Serve with a side of marinara sauce.

Recipe and photo courtesy of Kraft Heinz