



**NUTRITION** per serving 127g carbohydrates 47g fat 49g protein 2370mg sodium | vegetarian, shellfish-free, nut-free



Calories  
1113



Prep & Cook Time  
45-55 min.



Cook Within  
7 days



Difficulty  
Expert



Spice Level  
Not Spicy

#### IN YOUR BOX

- 1 fl. oz. Liquid Egg
- 4 oz. Broccoli
- 6 oz. Cremini Mushrooms
- 1 Red Bell Pepper
- 1 Shallot
- 3 Basil Sprigs
- 1/3 cup Ricotta Cheese
- 4 oz. Shredded Mozzarella
- 8.8 oz. Self Rising Flour
- 8 oz. Plain Greek Yogurt
- 8 fl. oz. Marinara Sauce

#### IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Cooking Spray
- Baking Sheet
- 2 Mixing Bowls
- Medium Non-Stick Pan
- Small Pan

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HOME CHEF

CUSTOMER FAVORITE (2 SERVINGS SHOWN)

## Calzone with Broccoli, Red Peppers, and Mushrooms

with marinara dipping sauce

## BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Preheat oven to **400 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil and cooking spray
- Separation is natural when shipping liquid eggs. **Shake well** before using.

## WHILE YOU COOK

- **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- **Heads Up!** **Mozzarella** is used twice. Most is added to **filling**, and a pinch tops **calzone**.

## FROM THE CHEF

Use reserved bench flour on hands, rolling pin, and work surface to keep dough from sticking.

### Did you know...

A calzone typically contains meat, vegetables, and cheese. Very similar to a stromboli, calzones usually have sauce served on the side for dipping, while stromboli usually have sauce inside.

No rolling pin? No worries! Use a wine bottle or small can to roll out dough.



## Prepare the Ingredients

Cut **broccoli florets** into small pieces. Thinly slice **mushrooms**. Stem, seed, and cut **red bell pepper** into ¼” dice. Peel and mince **shallot**. Stem and coarsely chop **basil**. In a large mixing bowl, combine **basil, ricotta, liquid egg, mozzarella** (reserve a pinch for topping calzones), ¾ tsp. **salt**, and a pinch of **pepper**.



## Make the Filling

Line a plate with a paper towel. Heat 2 tsp. **olive oil** in a medium non-stick pan over high heat. Add **broccoli, mushrooms, red bell pepper, and shallot** to hot pan and cook, stirring occasionally, until vegetables begin to brown, 6-8 minutes. Season with a pinch of **salt and pepper** and remove to towel-lined plate. Cool 5 minutes, then combine in mixing bowl with **ricotta-basil mixture**.



## Make the Dough

Measure out ½ cup of **self-rising flour** and reserve. This “bench flour” will be used to prevent dough from sticking in next step. Set aside 2 Tbsp. of **yogurt**. Place remaining flour and yogurt in a medium mixing bowl with 1 Tbsp. **olive oil** and ½ tsp. **salt**. Mix until a sticky dough ball forms.



## Knead the Dough

Dust a clean work surface with **bench flour**. Turn **dough** out of bowl onto floured surface and knead 5 minutes, folding dough over on itself and pressing down with the heel of your hand. *Dough may be slightly sticky: this is okay.* If it feels too wet, add flour. If too dry, add **yogurt**. Divide dough into two equal balls and, using a rolling pin, roll dough into two 10” circles, dusting with more bench flour as needed to prevent sticking. Transfer rolled **dough circles** to baking sheet.



## Build and Bake the Calzones

Add **filling** off-center of each dough circle and fold dough over form a half-moon. Press edges together to seal. Use your thumb and forefinger to pinch and crimp dough into a decorative edge. Brush tops with 2 tsp. **olive oil** and bake until crust is lightly browned, 20 minutes. Remove from oven and sprinkle with reserved **mozzarella cheese**. Bake until cheese is bubbly and golden brown, 6-8 minutes.



## Plate the Dish

Just before serving, place **marinara sauce** in a small pan over low heat to warm, 3-5 minutes. Place **calzones** on plates and halve to let cool. Transfer warm **marinara sauce** to a small bowl and serve on side. *Calzones will be deliciously hot, so be careful when eating and handling!*