



#### In your box

- 2 Puff Pastry Dough Squares
- 3 oz. Broccoli Florets
- 1 Romaine Heart
- 4 oz. Grape Tomatoes
- 1 Shallot
- 2 oz. Shredded Cheddar Cheese
- ½ oz. Dijon Mustard
- .6 oz. Butter

CONTAINS milk, wheat, soy



## Broccoli Cheddar Calzone

with brown butter vinaigrette salad

NUTRITION per serving—Calories: 551, Carbohydrates: 34g, Fat: 41g, Protein: 13g, Sodium: 1195mg.  
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time  
**30-40 min.**

Cook Within  
**7 days**

Difficulty Level ● ● ●  
**Intermediate**

Spice Level ● ● ● ●  
**Not Spicy**

## 🕒 You will need

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

## 👑 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
- Refrigerate **puff pastry** until ready to use



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### Prepare the Ingredients

- Coarsely chop **broccoli**.
- Hold **romaine heart** at root end and chop coarsely.
- Halve **tomatoes**.
- Peel and halve **shallot**. Slice thinly.



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### Make the Filling

- Place a medium non-stick pan over medium heat and add 1 tsp. **olive oil**. Add **broccoli** to hot pan. Stir occasionally until tender and lightly charred, 3-5 minutes.
- Transfer broccoli to a mixing bowl. Add **cheese, Dijon, ¼ tsp. salt**, and a pinch of **pepper**. Thoroughly mix until combined.
- Wipe pan clean and reserve.



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### Assemble the Calzones

- Remove **puff pastry** from refrigerator and remove any paper between sheets of **puff pastry**. Place on a clean work surface.
- Scoop half the **filling** onto dough center, leaving ¼" border.
- Fold pastry over. Using a fork, crimp and press dough edges together.
- Repeat with second piece of puff pastry and remaining filling.
- Pierce top of each **calzone** with fork three times.



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### Bake the Calzones

- Place **calzones** on prepared baking sheet and spray tops with **cooking spray** and season with a pinch of **salt**.
- Bake in hot oven until golden brown and crispy, 16-22 minutes.
- While calzones bake, make vinaigrette.



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### Make the Vinaigrette

- Return pan used to cook broccoli to medium heat and add **butter** to hot pan. Allow butter to melt. Continue cooking until butter begins to smell nutty and turns golden brown, 2-3 minutes. *Butter browns shortly after it stops sizzling, so listen closely for when it's ready.*
- Transfer browned butter to another mixing bowl with 2 tsp. **olive oil**. Whisk until thoroughly combined. When **calzones** are done, add **lettuce, tomatoes, shallot** (to taste), and a pinch of **salt** and **pepper** to bowl with vinaigrette. Toss to combine.
- Plate dish as pictured on front of card, halving calzones if desired. Bon appétit!