



JUMBO CALZONE WITH SPINACH MUSHROOMS AND RICOTTA

Serves

Serves: 8 to 12

Ingredients

2 - 1 pound pizza doughs
1/2 cup ricotta
1/2 cup cremini mushrooms
4 oz shredded mozzarella
12 oz frozen spinach, defrosted and drained well
2 tsp ground nutmeg
salt & black pepper to taste
1 1/2 cup marinara sauce

Preparation Instructions

Heat oven to 450 degrees. On a flat surface or wooden floured board, roll out pizza dough. Shape to about a 16" round. Brush with olive oil.

In a saute pan, cook mushrooms until soft. Set aside. Drain spinach well so there is no water left and it becomes dry, grade some nutmeg on it, mix well then set aside.

In a bowl place the ricotta and mix well until smooth. Add the mushrooms, the spinach and salt & pepper to taste.

To add the filling, place some of the ricotta filling on the pizza dough close to one end as evenly as possible without overloading the shell. Fold over the other half of the dough until it resembles a half moon shape. Pinch the ends of the moon shape dough with a fork until it is closed.

Brush the outside with olive oil and place on the center on an oiled baking pan. Place in oven for about 25 to 30 minutes or until the calzone is golden brown. Let cool. Cut into 4 or 6 long slices. Dust with parmesan cheese. Serve with a side of marinara sauce.