



# Creamy Mushroom Calzones

with Tomato Salad

Veggie

35 Minutes



Pizza Dough



Mixed Mushrooms



Yellow Onion



Garlic, cloves



White Cooking Wine



Mozzarella Cheese, shredded



Roma Tomato



Basil



Balsamic Glaze



Bocconcini Cheese



All-Purpose Flour

HELLO CALZONE

*These tasty pockets are pizzas that have been folded over!*

## Start here

- Before starting, remove pizza dough from the fridge and rest in a warm spot for 20 min.
- Preheat the oven to 475°F.
- Wash and dry all produce.

## Bust out

Baking sheet, measuring spoons, silicone brush, large bowl, parchment paper, measuring cups, large non-stick pan

## Ingredients

	2 Person	4 Person
Pizza Dough	340 g	680 g
Mixed Mushrooms	200 g	400 g
Yellow Onion	113 g	226 g
Garlic, cloves	3	6
White Cooking Wine	4 tbsp	8 tbsp
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Roma Tomato	240 g	480 g
Basil	7 g	14 g
Balsamic Glaze	2 tbsp	4 tbsp
Bocconcini Cheese	100 g	200 g
All-Purpose Flour	1 tbsp	2 tbsp
Unsalted Butter*	1 tbsp	2 tbsp
Milk*	¼ cup	½ cup
Oil*		
Salt and Pepper*		

\* Pantry items

## Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

*Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.*

## Contact

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## Prep

Set **1 tsp flour** aside (dbl for 4 ppl) for step 3. Sprinkle both sides of **dough** with **remaining flour**. With floured hands, divide **dough** into **2 equal pieces** (4 pieces for 4 ppl) on a well-floured surface. Stretch **each piece of dough** into a 5x8-inch round or oval shape. Set aside to rest on a parchment-lined baking sheet. (**NOTE:** For 4 ppl, use 2 baking sheets.) While **dough** rests, peel, then cut **onion** into ¼-inch pieces. Roughly chop **mushrooms**. Peel, then mince or grate **garlic**.



## Make calzones

With floured hands, stretch **dough** again into large oval shapes. (**NOTE:** The dough should now hold its shape.) Spread **mushroom filling** across the **bottom half of each piece of dough**. Sprinkle **mozzarella** over top. Fold top of **dough** over **filling**, then crimp edges to seal. Brush **1 tsp oil** over **each calzone**. Using a knife, make one small slit on the top of **each calzone**. Bake in the **middle** of the oven until golden-brown, 12-15 min. (**NOTE:** For 4 ppl, bake in the middle and top of the oven, rotating sheets halfway through.)



## Start mushroom filling

Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **mushrooms, onions** and **garlic**. Season with **salt** and **pepper**. Cook, stirring often, until **mushrooms** soften, 4-5 min. Add **cooking wine** and **half the balsamic glaze** to the pan. Cook, stirring often, until **liquid** is absorbed, 2-3 min.



## Make salad

While **calzones** bake, cut **tomatoes** into ¼-inch pieces. Tear **basil** and **bocconcini** into bite-sized pieces. Add **tomatoes, basil, bocconcini, remaining balsamic glaze** and **1 tbsp oil** (dbl for 4 ppl) to a large bowl. Season with **salt** and **pepper**, then toss to combine.



## Finish mushroom filling

Add **1 tbsp butter** (dbl for 4 ppl) to the pan. Stir until melted. Sprinkle **reserved flour** over **mushrooms**. Cook, stirring often, until **mushrooms** are coated, 1-2 min. Add **¼ cup milk** (dbl for 4 ppl). Season with **salt** and **pepper**, to taste, then stir to combine. Bring to a boil. Once boiling, reduce heat to medium-low. Cook, stirring occasionally, until **sauce** thickens, 2-3 min. Remove the pan from heat.



## Finish and serve

Allow **calzones** to cool slightly before serving, 3-4 min. Divide **calzones** and **salad** between plates.

## Dinner Solved!