













Homemade Vegetable-Packed Calzone

with Spring Mix and Italian Vinaigrette

Veggie

35 Minutes



-  Puff Pastry
-  Mozzarella Cheese, shredded
-  Sweet Bell Pepper
-  Leek, sliced
-  Marinara Sauce
-  Italian Seasoning
-  Red Wine Vinegar
-  Dijon Mustard
-  Mini Cucumber
-  Spring Mix

Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!

HELLO PUFF PASTRY

Rich puff pastry is the perfect substitute for traditional pizza dough

Start here

- Before starting, wash and dry all produce.
- Position one oven rack in the middle of the oven and remove all other racks. Place a large baking sheet on the rack.
- Preheat the oven to 400°F (with the baking sheet inside).

Bust Out

Baking sheet, measuring spoons, large bowl, parchment paper, whisk

Ingredients

	2 Person	4 Person
Puff Pastry	340 g	680 g
Mozzarella Cheese, shredded	1 cup	2 cup
Sweet Bell Pepper	160 g	320 g
Leek, sliced	56 g	113 g
Marinara Sauce	½ cup	1 cup
Italian Seasoning	1 tbsp	2 tbsp
Red Wine Vinegar	1 tbsp	2 tbsp
Dijon Mustard	1 ½ tsp	3 tsp
Mini Cucumber	66 g	132 g
Spring Mix	113 g	227 g
Sugar*	1 tsp	2 tsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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

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Prep pastry

Core, then cut **bell pepper(s)** into ¼-inch pieces. Unroll the **puff pastry** onto a baking sheet-sized piece of parchment paper. (**NOTE:** The paper sent with the dough is coated and will not work, make sure to use parchment paper!) Cut **each pastry** in half crosswise, creating **two 6-inch wide rectangles** (use two baking sheet-sized pieces of parchment paper and create four pastry rectangles for 4 ppl).



Bake calzones

Carefully transfer parchment paper with **assembled calzones** onto the preheated baking sheet. Bake in the **middle** of the oven, until **puff pastry** is golden-brown and cooked through, 25-28 min. (**NOTE:** for 4 ppl, carefully transfer all four assembled calzones to one piece of parchment, then to the preheated baking sheet.)



Prep calzones

On one half of **each pastry rectangle**, divide **leeks, half the peppers** and **½ tbsp Italian seasoning** (dbl for 4 ppl), leaving a ½-inch border. Dollop **pizza sauce** over **veggies**, then sprinkle over **cheese**.



Make dressing

While the **calzones** bake, cut the **cucumber** into ½-inch moons. Set aside. Whisk together **mustard, ½ tbsp Italian seasoning, 1 tbsp vinegar, 1 tsp sugar** and **2 tbsp oil** (dbl all for 4 ppl) in a large bowl.



Assemble calzones

Working with **one pastry rectangle** at a time, fold the side of the **pastry** without the **veggies** over the **filling**. Using your fingers, firmly pinch the border closed. Roll edges over towards the centre to seal tightly.



Finish and serve

Add **spring mix, cucumbers** and **remaining peppers** to the large bowl with the **dressing**. Toss to combine and season with **salt and pepper**. Divide **veggie calzones** and **salad** between plates.

Dinner Solved!