



Homemade Vegetable-Packed Calzone

with Spring Mix and Italian Vinaigrette

Veggie

40 Minutes



Puff Pastry



Mozzarella Cheese, shredded



Sweet Bell Pepper



Leek, sliced



Marinara Sauce



Italian Seasoning



Red Wine Vinegar



Dijon Mustard



Spring Mix

HELLO PUFF PASTRY

Rich puff pastry is the perfect substitute for traditional pizza dough!

Start here

- Before starting, preheat the oven to 400°F.
- Wash and dry all produce.

Bust Out

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

Ingredients

	2 Person	4 Person
Puff Pastry	340 g	680 g
Mozzarella Cheese, shredded	¾ cup	1 ½ cup
Sweet Bell Pepper	160 g	320 g
Leek, sliced	113 g	227 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
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 **pepper** into ¼-inch pieces. Unroll the **puff pastry** on a parchment-lined baking sheet. Cut **each pastry** in half vertically, to create **two 6-inch wide rectangles**. (NOTE: Use two parchment-lined baking sheets and create 4 rectangles for 4 ppl.)



Bake calzones

Bake calzones in the **middle** of the oven, until **puff pastry** is golden-brown and cooked through, 25-28 min.



Prep calzones

Divide **leeks**, **half the peppers** and **half the Italian Seasoning** over half of **each pastry rectangle**. Dollop **marinara** over **veggies**, then sprinkle **mozzarella cheese** over top.



Make dressing

While **calzones** bake, whisk together **Dijon**, **vinegar**, **1 tsp sugar** and **2 tbsp oil** (dbl both for 4 ppl) in a large bowl. Season with **salt** and **pepper**.



Assemble calzones

Working with **one pastry rectangle** at a time, fold the side of the **pastry** without the veggies over **filling**. Using your fingers, firmly pinch the border closed. Roll the edges over towards the centre to seal tightly. Using a knife, make 2-3 small slits in the top of the **pastry**. Sprinkle **remaining Italian Seasoning** over top.



Finish and serve

Add **spring mix** and **remaining peppers** to **dressing** and toss to combine. Divide **veggie calzones** and **salad** between plates.

Dinner Solved!