



SAUTÉED SPINACH, GARLIC AND CHEESE CALZONE

Our Specialty

Yield: 1 Sautéed Spinach, Garlic and Cheese Calzone



INGREDIENTS

1 Each	RICH'S 7" Fresh N Ready Oven Rising Sheeted Pizza Dough, 72 6.6-Oz (#07386)
4 oz	Ricotta cheese
2 oz	Mozzarella cheese, shredded
0.3 oz	Parmesan cheese, grated
1.75 oz	Sautéed spinach, drained, chopped
0.8 oz	Garlic, chopped, in oil
0.04 oz	Parsley Flakes, dried
0.04 oz	Dried basil
0.02 oz	Italian seasoning
0.04 oz	Garlic, granulated
0.02 oz	Black Pepper, ground

DIRECTIONS

- 1 In a bowl blend, ricotta cheese, shredded mozzarella cheese, chopped spinach, chopped garlic in oil, Parmesan cheese, parsley flakes, basil, Italian seasoning, granulated garlic and black pepper.
- 2 To assemble the calzone place in the center of each 7" dough: 7 3/4 oz. (1 cup) of spinach calzone mixture
- 3 Brush the edge of the dough with water, fold into a semi-circle and crimp the edges to seal
- 4 Lightly brush top with oil if desired, cut 1" slit in the top to allow steam to escape
- 5 Bake in conventional oven at 400°F to 425°F for 12 to 15 minutes. Bake until crust is brown and internal temperature reaches 165°F