



BUFFALO CHICKEN CALZONE

Grilled Buffalo Chicken wrapped in Rich's whole grain pizza dough.

Yield: 1 Calzone



INGREDIENTS

- 1 Unit **RICH'S** 5" Whole Grain Rich Proof & Bake Sheeted Pizza Dough, 150 2.5-Oz (#00577)
- 30 oz Fajita Chicken Strips
- 5 oz Shredded Pepper Jack Cheese
- 1/2 C Buffalo Wing Sauce
- 1/2 C Ranch dressing

DIRECTIONS

- 1 Prior to Use: Store product frozen at 0° F to -10° F until ready to use.
- 2 Remove desired number of doughs from the case, place on lined pans, cover the pan of dough with plastic to prevent dough from drying out during thawing. Place pans along with frozen commodity chicken strips in cooler to thaw overnight.
- 3 Allow covered thawed dough to rise at room temperature 1-2 hours until it is light and fluffy. Remove plastic wrap.
- 4 Combine the diced chicken with hot wing sauce and toss to coat chicken. Place a dough round on a sheet pan lined with parchment paper. Spread 1Tbsp. Ranch dressing over the dough. Top with 3 oz. seasoned chicken and 1/2 oz. shredded pepper jack cheese.
- 5 Brush the edges of the dough with water to moisten and fold the dough over the filling. Pinch the edges together or press with a fork to seal the seam. Brush the top of the dough with oil and vent with a fork. Add a little cheese to the top of calzone dough.
- 6 Place in a 375°F oven to bake until crust is golden brown, and center of the calzone is 165°F. (approx. 10-12 min.)
- 7 Serve each baked Calzone with 1/4 c. ranch dressing to provide 2 oz. eq grain and 3 M/MA servings on USDA Child Nutrition Food Based Menus for lunch.

This recipe provides 2 oz grain eq. and 2.25 MMA per 1 calzone in accordance with USDA guidelines for child nutrition.
