



DINNERLY



Roasted Broccoli Calzone with Chopped Salad

 30-40min  2 Servings

Back in the day, we were expert veggie hiders. You know...hiding those last few carrots in a napkin, peas under the bites of mashed potatoes, broccoli in the potted plant. These days we love our veggies and are using our life wisdom to trick the current generation of veggie hiders by putting the good-for-you stuff under deep cover — stuffed in gooey melted cheese and crispy pizza dough. We've g...

WHAT WE SEND

- broccoli
- roasted red pepper
- romaine heart
- garlic

WHAT YOU NEED

- all-purpose flour¹
- kosher salt & ground pepper
- olive oil
- red wine vinegar

TOOLS

- box grater
- rimmed baking sheet
- rolling pin

ALLERGENS

Wheat (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 810kcal, Fat 34g, Carbs 95g, Proteins 34g



1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Cut **dough** in half and allow to come to room temperature. Meanwhile, peel and finely chop $\frac{1}{2}$ **teaspoon garlic**. Trim ends from broccoli, then cut into $\frac{3}{4}$ -inch florets. Coarsely grate **all of the Parmesan** on large holes of a box grater.



2. Cook broccoli

On a rimmed baking sheet, toss **broccoli** with **1 tablespoon oil**, $\frac{1}{2}$ **teaspoon salt**, and **a few grinds pepper**. Broil on top rack until tender and browned in spots, 3–4 minutes (watch closely). Transfer broccoli to a medium bowl. Brush same baking sheet lightly with **oil**. Reduce oven to 450°F.



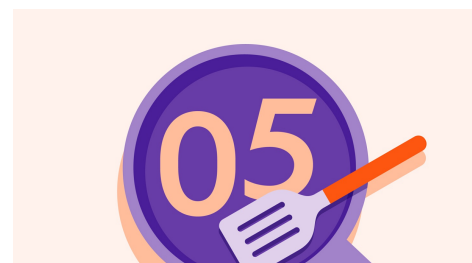
3. Make filling & roll dough

In a medium bowl, combine **ricotta**, **broccoli**, **garlic**, and **half of the grated Parmesan**. Season to taste with **salt** and **pepper**. On a **floured surface**, roll or gently stretch dough into two (8-inch) circles.



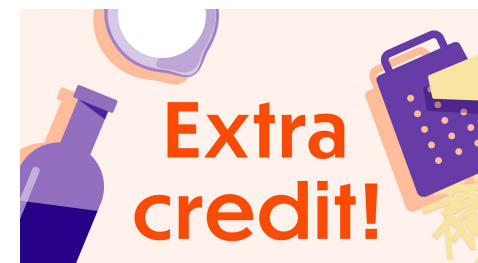
4. Make calzones

Spread **half of the filling** onto each piece of **dough**, leaving a 1-inch border. Fold dough over filling to create a half-moon; crimp edges to seal. Transfer to prepared baking sheet. Cut 3 small vent holes on top of each calzone. Brush with **oil**; sprinkle with **salt**. Bake on top rack until top and bottom are deeply browned and crisp, 15–20 minutes.



5. Make salad & serve

Meanwhile, cut **romaine** crosswise into 1-inch pieces, discarding end. Coarsely chop **roasted peppers**. In a large bowl, whisk **1 tablespoon oil** and **1 tablespoon vinegar**; season to taste with **salt** and **pepper**. Add **romaine**, **peppers**, and **remaining Parmesan**; toss to combine. Serve alongside **calzones**. Enjoy!



6. Go for a dip!

Make it saucy with a dipping sauce. Whip up a quick marinara, pesto, or even a garlicky aioli to take this calzone for a dip!