



DINNERLY



Spinach & Ricotta Calzone with Garlic-Tomato Dipping Sauce

 30-40min  2 Servings

Not everyone loves to eat their greens, and we get that. But, we think if you mix spinach with heavenly ricotta and fontina cheeses, roll it up inside perfectly crusty dough, and then serve it with a garlicky-tomato dipping sauce, then you won't hear a word about it. Who could complain with all of the chewing and smiling going on? Calzones for the win! We've got you covered! ...

WHAT WE SEND

- passata tomatoes
- garlic
- baby spinach

WHAT YOU NEED

- all-purpose flour ¹
- kosher salt & ground pepper
- olive oil

TOOLS

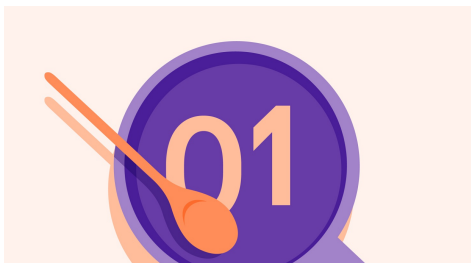
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 730.0kcal, Fat 34.0g, Proteins 26.0g, Carbs 77.0g



1. Prep ingredients

Preheat oven to 450°F with a rack in the center position. Lightly **oil** a rimmed baking sheet. Cut **dough** in half and allow to come to room temperature. Peel and finely chop **2 large garlic cloves**.



2. Cook spinach

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **spinach** and a **pinch each salt and pepper**, and cook, stirring, until just wilted, 1–2 minutes. Transfer spinach to a cutting board and roughly chop. Wipe out skillet.



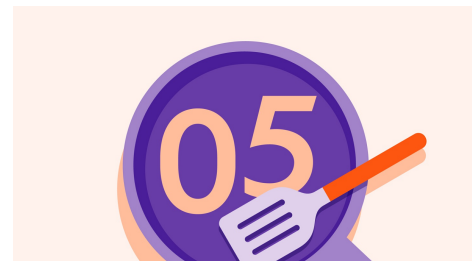
3. Make filling

Cut **fontina** into very small cubes. In a small bowl, combine **ricotta, fontina, spinach**, and **half of the chopped garlic**. Season to taste with **salt** and **pepper**. On a **floured surface**, roll or stretch dough into 2 (8-inch) circles.



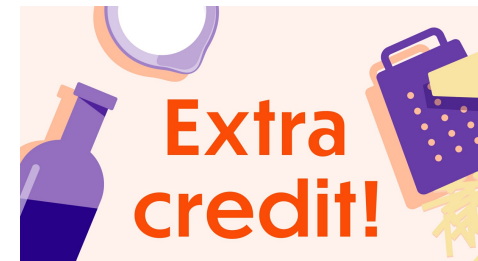
4. Make calzones

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



5. Make sauce & serve

Meanwhile, heat **remaining garlic** and **1 tablespoon oil** in same skillet over medium-high until fragrant, about 1 minute. Add **tomatoes** and cook over medium until sauce is thickened, about 5 minutes. Season to taste with **salt** and **pepper**. Let **calzones** rest 5 minutes; serve with **sauce** for dipping. Enjoy!



6. Take it to the next level

If you're feeding any diehard carnivores, cook up some crumbled Italian sausage and add it to the filling in step 3. Or add slices of pepperoni!