


45
MINUTES

Quick calzones

Three ways to stuff a pocket—and please every palate

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PHOTOGRAPH BY
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A perfect all-in-one meal, calzones are a hearty way to tuck several food groups into one compact package. Easy to vary, easy to make.

Our simple recipe uses purchased dough to speed up prep time, which means you can have dinner on the table in less than an hour. Best of all, you can customize the fillings to please even picky eaters (and, while you're at it, sneak in healthy ingredients like peppers, broccoli, and chard).

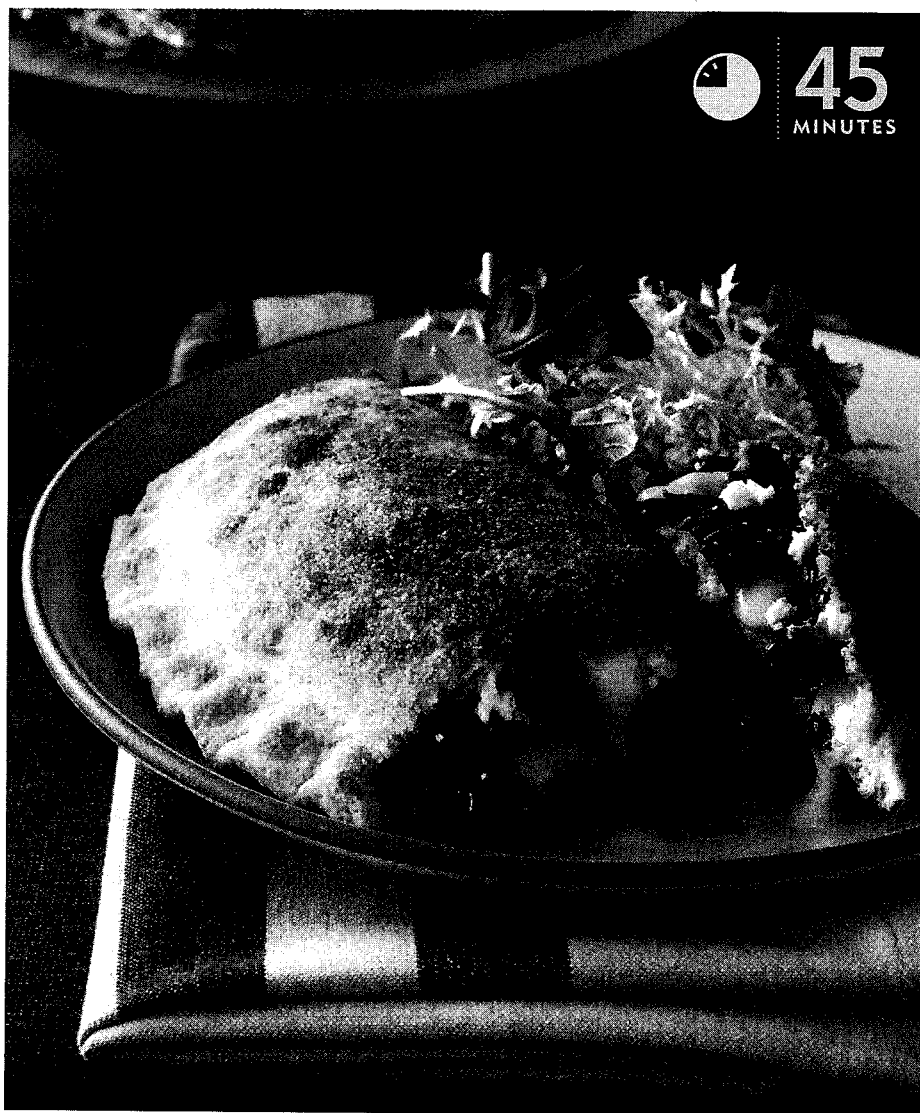
To make in advance, prepare through step 3 (for the chard calzones, prepare through step 4), then freeze on a baking sheet. When frozen, wrap each calzone with aluminum foil and keep in freezer for up to 1 month. Bake at 375° for 30 to 35 minutes, until browned and cooked through.

Red Pepper, Fontina, and Prosciutto Calzones

Savory prosciutto cozies up to sweet peppers, basil, and rich cheeses in these satisfying little breads.

PREP AND COOK TIME: About 45 minutes

MAKES: 4 servings



- 1 pound purchased pizza dough, at room temperature
- 1/4 cups shredded fontina cheese
- 1/2 cup sliced roasted red peppers
- 1/4 cup chopped fresh basil
- 3 ounces thin-sliced prosciutto, chopped
- 3 ounces chèvre (goat cheese)
- Olive oil

1. Preheat oven to 450°. On a lightly floured surface, divide dough into four equal pieces. Using a lightly floured rolling pin or your hands, roll or stretch each piece into a 6-inch round. If dough shrinks, let it rest about 5 minutes, then roll again.

2. Mound equal portions of fon-

tina in center of dough rounds. Top equally with peppers, basil, prosciutto, and goat cheese.

3. Gently pull half of dough over filling to make a half-moon shape. Fold bottom edge of dough over top edge and pinch firmly to seal. Brush tops of calzones lightly with olive oil. Transfer to a large baking sheet.

4. Bake calzones on middle rack until golden brown, 20 to 25 minutes (15 to 20 minutes in a convection oven). Let cool about 5 minutes, then transfer to plates.

Per serving: 548 cal., 39% (216 cal.) from fat; 30 g protein; 24 g fat (13 g sat.); 57 g carbo (1.8 g fiber); 1,896 mg sodium; 81 mg chol. ▶142

Using store-bought pizza dough lets you assemble these tasty calzones in just 20 minutes. Bake, and they're done.