



White calzones with marinara sauce

Supermarket brands of ricotta contain stabilizers, which can give the cheese a gummy texture when baked. Check the label and choose ricotta made with as few ingredients as possible.

Active Time

20 mins

Total Time

50 mins

Yield

Serves 4

Created by [Alex Williamns](#)

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How to Make It

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1. STEP

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2. STEP

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3. STEP

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4. STEP

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Ingredients

- 1 pound fresh prepared pizza dough
- 6 ounces shredded mozzarella cheese
- 3/4 cup of ricotta cheese
- 1 large egg yolk
- 1/2 teaspoon lemon zest
- 2 finely grated garlic cloves
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 1 large egg
- 1 teaspoon dried Italian seasoning

Tags

- DINNER
- CASSEROLE
- PARTY
- MEAT

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Alice Thomson

12 days ago

★★★★☆

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12 days ago

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★★★★☆

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