

# 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

23 Yield Serves 4

Created by Alex Williamns 21 recipes







### How to Make It



## 1. STEP

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### 2. STEP

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#### 3. STEP

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#### 4. STEP

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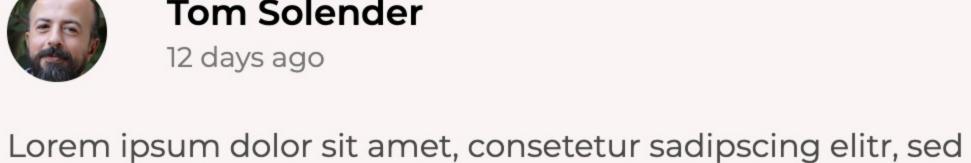
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#### Tom Solender 12 days ago

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## Ingredients

1 pound fresh prepared pizza dough

6 ounces shredded mozzarella cheese

3/4 cup of ricotta cheese

1/2 teaspoon lemon zest

1 large egg yolk

1/2 teaspoon kosher salt

2 finely grated garlic cloves

1/4 teaspoon black pepper

1 large egg

1 teaspoon dried Italian seasoning

## Tags

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CASSEROLE

**PARTY** 

**MEAT** 

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**5.0**(73)

by John Keller



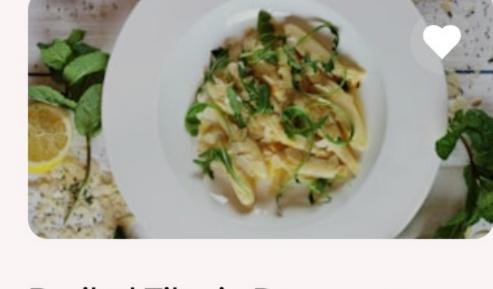
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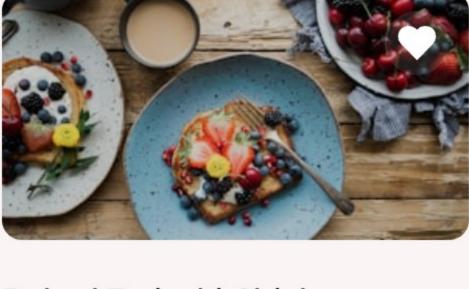
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