

Broccoli & Mozzarella Calzones

with Caesar Salad



These calzones are loaded with melty fresh mozzarella, creamy ricotta, and tender broccoli—balanced by a tangy tomato dipping sauce. For a refreshing side, we’re tossing crunchy romaine and briny black olives in our take on Caesar dressing.

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BLUE APRON WINE PAIRING



1½ lbs Pizza Dough

3 cloves Garlic

1 Romaine Lettuce Heart

1 lb Broccoli

1 cup Part-Skim Ricotta Cheese

1 8-Ounce Can Tomato Sauce

½ lb Fresh Mozzarella Cheese

¼ cup Grated Parmesan Cheese

2 oz Black Cerignola Olives

**1 Tbsp Italian Seasoning (Whole Dried Basil, Sage,
Oregano, Savory, Rosemary, Thyme, & Marjoram)**

1 Lemon

tried-and-true

kitchen tools

[Olive Wood Spoon](#)

[by Eddington](#)

Stir some old-world charm into your next meal with this sturdy spoon made from Italian-grown olive wood. For home cooks and professional chefs alike, this multi-purpose 14" blunt-end spoon is a must-have item. Stain and odor resistant, this spoon will not scratch porcelain, ceramic, glass, or enamel surfaces, and won't heat up while you stir. Each unique olive wood spoon brings a sense of quality and professionalism to even the simplest tasks, like stirring sauce or deglazing a pan.



How To: Roll Pizza Dough

Rolling out pizza dough may seem tricky—but with a few simple steps (and enough time for the dough to rest), you can achieve perfect results at home. Watch this short video to see how our chef does it.

[Click for Tablet View](#)



1 Prepare the ingredients:

Remove the **dough** from the refrigerator to bring to room temperature. Place an oven rack in the center of the oven, then preheat to 475°F. Wash and dry the fresh produce. Cut off and discard the bottom 1/2 inch of the **broccoli** stem, then roughly chop the broccoli. Peel and roughly chop the **garlic**. Tear the **mozzarella cheese** into small pieces. Quarter and deseed the **lemon**.



2 Cook the broccoli & make the filling:

In a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the **chopped broccoli**; season with salt and pepper. Cook, stirring occasionally, 4 to 6 minutes, or until lightly browned. Add **2/3 of the chopped garlic**. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Add **1/4 cup of water**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the broccoli has softened and the water has cooked off. Transfer to a large bowl. Add the **mozzarella cheese, ricotta cheese, half the Italian seasoning, and the juice of 1 lemon wedge**; stir to combine. Season with salt and pepper. Wipe out the pan.



3 Assemble & bake the calzones:

Lightly oil a sheet pan. Divide the **dough** into 2 equal-sized portions; using your hands and a rolling pin (or wine bottle), gently stretch and roll the portions into 1/4-inch-thick rounds. (If the dough is resistant, let rest for 5 minutes.) Divide the **filling** between the centers of the rounds; fold each round in half over the filling. Using a fork, crimp the edges of the dough to seal. Transfer to the sheet pan. Using a fork, poke a few holes across the tops of the calzones to vent. Lightly drizzle the calzones with olive oil. Bake 16 to 18 minutes, or until golden brown. Transfer to a cutting board and let stand for at least 2 minutes.



4 Prepare the remaining ingredients:

While the calzones bake, using the flat side of your knife, smash the **olives**; remove and discard the pits, then roughly chop. Cut off and discard the root end of the **lettuce**; roughly chop the leaves. To make the dressing, in a large bowl, combine the **mayonnaise**, **half the parmesan cheese**, **the juice of the remaining lemon wedges**, and a drizzle of olive oil. Season with salt and pepper to taste.



While the calzones continue to bake, in the pan used to cook the broccoli, heat 2 teaspoons of olive oil on medium-high until hot. Add the **remaining chopped garlic**; cook, stirring constantly, 30 seconds to 1 minute, or until fragrant. Add the **tomato sauce** and **remaining Italian seasoning**. Cook, stirring frequently, 2 to 3 minutes, or until slightly thickened. Turn off the heat and season with salt and pepper to taste.



6 Make the salad & serve your dish:

Just before serving, add the **chopped olives and lettuce** to the bowl of **dressing**. Toss to coat; season with salt and pepper to taste. Cut the **baked calzones** in half. Serve with the **sauce** and salad on the side. Garnish with the **remaining parmesan cheese**. Enjoy!