



Recipe from the Cheyenne Botanic Gardens

Flexible Calzones

1 pound pizza dough, purchased or homemade, at room temperature
3/4 cup ricotta cheese
3/4 cup shredded mozzarella cheese (about 3 oz.)
1 clove garlic, peeled and minced
Salt and pepper
1/2 cup tomato-based pasta sauce
1 cup chopped vegetables, such as cooked broccoli, pitted black olives, drained oil-packed dried tomatoes, and/or drained marinated artichoke hearts
3/4 cup chopped cooked ham or pepperoni (about 3 oz.)
Olive oil

1. On a lightly floured surface, divide dough into four equal pieces. Roll or stretch each piece into a 6-inch round. If dough shrinks back, let rest about 5 minutes, then roll again.
2. In a bowl, mix ricotta, mozzarella, and garlic. Add salt and pepper to taste.
3. Place about 3 tablespoons ricotta mixture and about 2 tablespoons pasta sauce in the center of each round of dough. Top with about 1/4 cup vegetables and about 3 tablespoons meat.
4. Fold rounds in half over filling, making a half-moon shape. Press edges of dough with the tines of a fork to seal. Brush tops of calzones lightly with olive oil. Place slightly apart on a lightly oiled baking sheet.
5. Bake in a 450° oven until golden brown, 15 to 20 minutes. Let cool about 10 minutes on baking sheet, then transfer to plates.

Yield: MAKES: 4 calzones

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