

Pepperoni Calzones



PREPARATION TIME
15 minutes



COOKING TIME
20 minutes



PERFECT PARTNER
tomato soup



When the price of pepperoni is too high, you can use any “dry-cured” sausage to make these calzones. Try Genoa salami or summer sausage, thinly sliced, from the deli counter.

SHOPPING LIST

- bread dough • cream cheese
- mozzarella cheese
- green onions • pepperoni

ON HAND

- garlic • dried thyme • olive oil

Pepperoni Calzones

INGREDIENTS

- 1 pound frozen bread dough, thawed
- 4 ounces cream cheese, softened
- 4 ounces mozzarella cheese, shredded
- 1/4 cup chopped green onions
- 2 cloves garlic, minced
- 1/4 teaspoon dried thyme
- 4 ounces sliced pepperoni
- 1/4 cup olive oil

MAKES 4 CALZONES

COOK'N
Express

- Fill these calzones with 4 ounces of store-bought, soft herbed cheese spread and save 5 minutes in step 2.

Make Ahead

You can prepare the cheese mixture in step 2 up to 24 hours ahead. Refrigerate until ready to use.

VARIATION

For a vegetarian version, replace the pepperoni with two sliced, sautéed bell peppers.

- 1** Preheat oven to 450°F. Grease a baking sheet. Slice bread dough into 4 equal pieces. Set aside.



- 2** Combine cream cheese and mozzarella in a medium bowl. Stir with a fork until mixed. Add green onions, garlic and thyme; stir.

- 3** Roll out dough pieces into 6-inch circles. Divide cream cheese mixture among circles; spread mixture to within an inch of edges. Layer pepperoni, overlapping slices, on cream cheese.



- 4** Fold dough over filling. Seal edges using a fork. Place calzones on baking sheet. Brush with some oil. Bake for 10 minutes. Brush with remaining oil. Bake until browned, about 10 minutes longer.