

# Mini Sausage Calzones



PREPARATION TIME  
25 minutes



COOKING TIME  
15 minutes



PERFECT PARTNER  
pizza sauce



Buy a "family pack" of sweet Italian sausage. Use the correct amount for the calzones, then brown and freeze the remainder.

Keep on hand to add to your favorite spaghetti or lasagna sauce recipe.

## SHOPPING LIST

- bread dough • Italian sausage
- tomato sauce
- mozzarella cheese
- Parmesan cheese

## ON HAND

- egg • onion • garlic • milk
- dried oregano • dried basil

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## INGREDIENTS

- 1 pound frozen bread dough, thawed
- 4 ounces sweet Italian sausage
- 1/4 cup chopped onion
- 2 cloves garlic, minced
- 1/4 teaspoon dried basil
- 1/4 teaspoon dried oregano
- 1/2 cup Italian-style tomato sauce
- 1/2 cup shredded mozzarella cheese
- 2 tablespoons grated Parmesan cheese
- 1 egg
- 2 tablespoons milk

MAKES **8** CALZONES



- Warm any leftover Italian-style tomato sauce in the microwave. Use as a quick dip for the calzones.
- The tines of a fork are the most efficient tool for sealing the dough and preventing the filling from leaking.

## Make Ahead

Prepare calzones as recipe directs and wrap individually in foil; freeze for up to 2 weeks. Thaw; reheat in a 325°F oven for 10 minutes or until heated through.

## ◆ VARIATION

*The filling possibilities are endless—add 1/4 cup chopped black olives, chopped pepper or sun-dried tomatoes.*

**1** Divide dough into 8 portions. Heat a large skillet over medium heat; add sausage. Cook until brown and crumbly; drain fat. Preheat oven to 425°F. Grease a baking sheet.



**2** Stir onion, garlic, basil, oregano and tomato sauce into skillet; simmer for 10 minutes. Roll each dough piece into a 5-inch circle. Spoon sausage mixture onto each circle; sprinkle with cheeses.

**3** Moisten edges of dough with water. Fold dough over to enclose filling; press to seal. Place on prepared baking sheet.



**4** Beat egg with milk. Brush over calzones. Bake for about 15 minutes or until golden brown. Serve immediately.