

# Calzone

*Free of Egg, Peanuts, Tree nuts, Sesame, Soy, Shellfish\**

Pizza Dough

Olive Oil

Tomato Sauce (see recipe or canned sauce of choice)

Fillings of Choice (frozen vegetables such as broccoli, spinach and peppers are particularly good)

1 cup cheese (shredded)

Heat oven to 400 F. Grease a cookie sheet. Defrost the fillings, if necessary. In a large bowl, mix the fillings with the cheese.

On the cookie sheet, spread the dough into a large oval (roughly 12x6 inches). Spread sauce on the inside of the oval leaving a 2 inch border of dough without sauce around the edges. On one side of the oval, pile the topping mixture. Gently fold the other side of the oval (the side without the toppings) over so that it covers the toppings. Line up the edges, being careful not to put holes in the dough. Gently roll the edges together in an upwards roll until the dough is sealed. Inspect the dough to ensure that no holes have formed and pinch any cracks closed to prevent the sauce from leaking.

Cook for 18-20 minutes or until the crust is golden brown. Serve warm.

Servings: 4 – 6 (\$1.35/serving)