



Broccoli Calzones

Ingredients:

- 1 Tbs olive oil
- 1 med red onion diced
- 1 large head of broccoli (steamed and diced)
- 4 garlic cloves minced
- 1/4 tsp red pepper flakes
- 2 pkgs of prepared pizza dough or your own dough recipe
- 1 cup Tide Mill Ricotta
- 1/2 cup Parmesan
- 1 1/2 cup shredded Tide Mill mozzarella
- salt and pepper
- red tom sauce for dipping

Directions:

1. preheat to 400
2. sauté onion, garlic, and red pepper until soft
3. add broccoli, salt and pepper and set aside
4. divide dough into 4 parts and roll out
5. stir cheeses into broccoli mixture
6. divide filling onto doughs
7. press edges closed with a fork
8. cut air slits in tops
9. bake 25 minutes until golden brown

*freezes well unbaked, bake frozen for 25-30 minutes