

Best Ever Tomato Calzone



Preparation time: 45 min

Difficulty: Easy

Ingredients

- Flaky salt: To taste
- Italian seasoning: To taste
- Mozzarella cheese, shredded: 1 cup
- Olive oil: To glaze
- Pizza dough, store bought or homemade: 1 lb
- Pomì Marinara Sauce: 1/2 cup, plus more for serving
- Provolone cheese, shredded: 2 slices
- Radicchio, sliced thin: 1/2 cup

For this recipe we used:

Marinara Sauce 7.05 oz



Preparation

Calzones are everything you love about pizza rolled up into a delicious pillowy dough. To make the best calzones, you need the best sauce - that's where Pomì Marinara Sauce comes in!

Directions:

1. Heat two tablespoons of olive oil in a large skillet over medium heat. When the pan is hot, add radicchio and cook for 1-2 minutes, until wilted and slightly charred on the edges. Remove from pan and set aside to cool.
2. Preheat oven to 400° F. Line a rimmed sheet pan with parchment paper.
3. Divide pizza dough in half. Roll each 1/2 lb piece into a circle approximately 8" in diameter.
4. In the center of each circle, spoon 2-3 tbsp Pomì Marinara Sauce, spreading to about 1" from the edge. Top with a slice of provolone cheese, a handful of mozzarella cheese, half of the radicchio, and 3-4 basil leaves, torn.
5. Fold one side of the circle to meet the other side, creating a half moon. Pinch the dough to create a seal and twist to close.
6. Transfer the sealed calzones to the prepared baking sheet and cut two holes in the top for ventilation. Brush the tops with olive oil and sprinkle with flaky salt and Italian seasoning. Bake for 15-20 minutes, until golden brown all over and the bottoms are cooked through. Let cool slightly, and then slice and serve.