



## Cheesy Calzones



This recipe calls for:

**Tomato, Garlic & Onion Sauce**

**Parmesan & Romano Sauce**

**Six Cheese Sauce**

Prep time

**10 minutes**

Cook time

**20 minutes**

Servings

**2**

### Ingredients

- 1 lb. pizza dough
- 1 cup shredded Mozzarella cheese
- 1/2 cup Ricotta cheese
- 1/4 cup grated Parmesan cheese
- 2 tablespoons parsley, chopped
- 1/4 teaspoon fresh ground pepper
- 1 egg

1 cup RAGÚ® Tomato Garlic & Onion Sauce

## **Instructions**

1. Preheat oven to 450°F. Roll dough into four 7-inch circles; set aside.
  2. Mix cheeses and egg in medium bowl. Spoon cheese mixture onto centers of each circle. Fold each circle in half to form semicircle; press edges together to seal. Beginning at one end, stretch sealed edge and fold over, pinching to seal. Arrange on greased baking pan; poke 5 holes in top of each with toothpick.
  3. Bake 30 minutes or until golden and puffed. Let stand on wire rack 15 minutes before serving. Serve with sauce, heated.
- Tip: Also delicious with 1/2 cup chopped pepperoni stirred into cheese mixture.