



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

4

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.