

# Broccoli and Cheese Calzones

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	cups	chopped cooked broccoli
8		sun dried tomatoes, reconstituted - thinly sliced
1	cup	ricotta cheese
1/2	teaspoon	crushed red pepper
1/4	teaspoon	salt
1/4	teaspoon	freshly ground black pepper
1	pound	whole wheat pizza dough
1	cup	mozzarella cheese - shredded
1 1/3	cups	marinara sauce
2	tablespoons	basil leaf - chopped

Preheat oven to 425

In a medium bowl, combine broccoli, sun-dried tomatoes, 1/4 cup ricotta cheese, crushed red pepper, salt, and black pepper.

Divide dough into 4 balls. On a lightly floured surface, roll out one ball into 8 inch round. Sprinkle 1/4 cup mozzarella cheese onto half the round, leaving a 1.5" border. Dollop 3 tablespoons on the ricotta on top of the mozzarella. Top with 3/4 cup of the broccoli mixture. Moisten edges of dough with water, then fold and crimp.

Repeat 3 times.

Bake on sheet or stone until golden brown and puffed, 20-25 minutes.

Serve with heated marinara.