

LUKE ANDERSON'S CALZONE

SERVES 2-4

INGREDIENTS

1 pound pizza dough homemade or store bought
8 ounces Italian sausage casings removed
3/4 cup bell peppers cut into thin strips, you can use any color you like
1/2 cup pepperoni
1 cup pizza sauce divided
8 ounce package Sargento Shredded Mozzarella Cheese
1 egg beaten
1 tablespoon parsley chopped
cooking spray

DIRECTIONS

Preheat the oven to 425 degrees. Coat a sheet pan with cooking spray. Divide the pizza dough into 3 or 4 pieces depending on the size you want your calzones. Roll the dough into 1/4 inch thick ovals or rectangles. Cook sausage and break up the cooked sausage into bite sized pieces. Add the bell peppers to the pan and cook for 3-4 minutes or until softened. Spread 2 teaspoons of pizza sauce onto one side of each piece of dough. Top with 1/4 cup cheese. Divide the sausage and pepper mixture evenly on top of the sauce. Top with pepperoni and an additional 1/4 cup of cheese. Fold the dough over and pinch to seal the edges. Use a sharp knife to cut 2-3 slits into the top of each calzone. Brush each calzone with the beaten egg. Place the calzones on the sheet pan. Bake for 15-17 minutes or until golden brown. Top with parsley, then serve immediately with remaining pizza sauce for dipping.



JULY | FIREFIGHTER/PARAMEDIC LUKE ANDERSON

**KEEP
CALM
AND
COOK
ON**