



Sausage Spinach and Ricotta Calzone

Savannah · 29/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

4

Description

This calzone recipe with ricotta Italian sausage and spinach is a great combination

Ingredients

- - 1 ½ cups all-purpose flour
- or more if needed - 1 envelope Fleischmann's® Pizza Crust Yeast - 1 teaspoon sugar - ¾ teaspoon salt - ? cup very warm water (120 degrees F to 130 degrees F) - 1 tablespoon vegetable oil - 8 ounces Italian sausage - 2 cups fresh spinach leaves - ¼ cup water - ¾ cup ricotta cheese - ¾ cup shredded mozzarella cheese - 1 large egg - 1 teaspoon Spice Islands® Italian Herb Seasoning - ½ teaspoon Spice Islands® Crushed Red Pepper - ½ teaspoon Spice Islands® Garlic Salt - 2 cups pizza sauce
- for dipping

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Make dough: Combine 1 cup flour
2. yeast
3. sugar
4. and salt in a large bowl. Add very warm water and oil; mix until well blended
5. about 1 minute. Gradually add enough remaining flour to make a soft
6. slightly sticky dough ball. Knead on a floured surface
7. adding more flour if needed
8. until smooth and elastic
9. about 4 minutes. Cover and let rest on the floured surface. While dough rests
10. make filling: Cook and stir sausage in a large skillet over medium-high heat until crumbly and browned
11. 5 to 7 minutes. Use a slotted spoon to remove sausage to a paper towel-lined plate to drain; discard grease from the skillet. Add spinach and water to the skillet; sauté over medium heat until spinach is wilted
12. 1 to 2 minutes; drain liquid. Return sausage to the skillet with spinach. Set aside. Combine ricotta
13. mozzarella
14. and egg in a mixing bowl. Stir in Italian seasoning
15. crushed red pepper
16. and garlic salt; set aside. Divide dough into 4 equal pieces. Roll 1 dough piece into an 8-inch circle on a floured surface. Spread about 1/3 cup ricotta mixture over the bottom half of dough
17. leaving a 1/2-inch border. Top with heaping 1/3 cup sausage-spinach mixture. Fold the top half of dough over filling. Pull the edge of the lower crust over the top; fold and press layers together to seal. Transfer to a greased baking sheet; cut 3 to 4 vents on top. Repeat with remaining dough. Bake in the preheated oven until lightly browned
18. 15 to 20 minutes. Transfer calzones to a wire rack to keep the bottom crust crisp while cooling slightly. Serve with pizza sauce for dipping. Tips For a crispier crust
19. lightly brush calzones with olive oil and sprinkle with coarse salt before baking. How to knead dough: Add just enough flour to the dough and your hands to keep the dough from sticking. Flatten the dough and fold it toward you. Using the heels of your hands
20. push the dough away with a rolling motion. Rotate the dough a quarter turn and repeat folding
21. pushing
22. and turning the dough until it is smooth and elastic. Use a little more flour if the dough becomes too sticky
23. always working the flour into the ball of dough.