



AirFried Chicken Calzone

Savannah · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

2

Description

Fresh baby spinach marinara mozzarella and cooked chicken breast are stuffed in this airfried calzone. Serve with more marinara sauce for dipping.

Ingredients

— 1 teaspoon olive oil - ¼ cup finely chopped red onion - 3 cups baby spinach leaves - ½ cup low-sodium marinara sauce - ½ cup shredded cooked chicken breast - 6 ounces prepared pizza dough - ½ cup shredded mozzarella cheese - cooking spray

Instructions

1. Heat oil in a nonstick skillet over medium-high heat. Add onion; cook
2. stirring occasionally
3. until tender
4. about 2 minutes. Stir in spinach; cover and cook until wilted
5. about 1 1/2 minutes. Remove from heat; stir in marinara and chicken. Preheat an air fryer to 325 degrees F (165 degrees C) according to manufacturer's instructions. Divide dough into 4 equal pieces. Roll each piece on a lightly floured work surface into a 6-inch circle. Spread 1/4 of the spinach mixture over the bottom half of each dough circle. Top each with 1/4 of the mozzarella cheese. Fold dough over filling to form half-moons and crimp edges to seal. Coat well with cooking spray. Transfer calzone to the air fryer basket. Cook for 8 minutes. Turn calzone over; cook until golden brown
6. about 4 minutes more.