



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Sausage and Pepperoni Cheese Stuffed Calzone**

Serves 4

1 1/2 cups sausage, ground  
1 lb pizza dough, thawed  
1 cup part-skim ricotta cheese, drained well  
4 cups mozzarella cheese, shredded  
1/2 cup parmesan cheese  
1 cup pepperoni slice, cooked  
2 tablespoons italian seasoning  
1 teaspoon crushed red pepper flakes  
1 garlic clove, minced  
2 tablespoons olive oil  
2 tablespoons parmesan cheese, grated, to taste  
2 cups marinara sauce, to dip, heated  
salt and pepper

Preheat oven and pizza stone (if available) to 450 degrees Fahrenheit.

In a large grill pan, cook sausage until browned. Drain.

In a medium bowl, combine ricotta, mozzarella, garlic, seasonings, pepperoni and cooked sausage. Season to taste with salt and black pepper.

Roll dough out to a 15" circle on a pizza paddle or baking sheet that has been lightly dusted with cornmeal. It doesn't have to be a perfect circle.

Spread meat and cheese filling over 1 side of the dough. Leave at least 1-inch of the edge without filling to ensure a tight seal.

Lift 1 side of dough and fold over so that it meets the other side, forming a half moon, and pinch the edges together to seal, using a fork to press edges together. Remove any excess dough which isn't needed for the seal.

Brush with olive oil and sprinkle some parmesan cheese over top.

Cut a few slits in the top to allow steam to release.

Transfer calzone from pizza pad to pizza stone in oven.

Bake 10-15 minutes, until puffed up golden brown.

Let stand 5 minutes before serving.

Heat the marinara sauce in the microwave for dipping.

***Credit: food.com***