



Cheesy Beef and Mushroom Calzones with Marinara

Family Friendly

40-50 Minutes

Customized Protein





+ Add

Swap

or

*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)

	
	
Ground Turkey 250 g 500 g	Beyond Meat® 2 4



	
Ground Beef 250 g 500 g	Pizza Dough 340 g 680 g
	
Mozzarella Cheese, shredded ¾ cup 1 ½ cups	Marinara Sauce ½ cup 1 cup
	
Garlic, cloves 2 4	Italian Seasoning 1 tbsp 2 tbsp
	
Mushrooms 113 g 227 g	All-Purpose Flour 2 tbsp 4 tbsp
	
Roasted Pepper Pesto ½ cup ½ cup	

Allergens Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Oil, unsalted butter, sugar, salt, pepper

Cooking utensils | Baking sheet, large non-stick pan, parchment paper, silicone brush, slotted spoon, small pot

1



Stretch dough

- Before starting, remove pizza dough from fridge and rest in a warm spot for 1 hr.
- Preheat the oven to 475°F.
- Wash and dry all produce.

- Sprinkle both sides of **dough** with **flour**. With floured hands, divide **dough** into **2 equal pieces** (4 pieces for 4 ppl) on a well-floured surface.
- Stretch **each piece of dough** into a 5x8-inch round or oval shape.
- Set aside to rest on a parchment-lined baking sheet, 8-10 min. (**NOTE**: Use 2 baking sheets for 4 ppl).

4



Assemble calzones

- With floured hands, stretch **dough** again into large oval shapes. (**NOTE**: The dough should now hold its shape.)
- Using a slotted spoon, top **one half of each calzone** with **beef filling**, then sprinkle **mozzarella** over top.
- Fold over **dough** over **filling**, then crimp edges to seal. Brush **½ tbsp oil** over **each calzone**, then make one small slit on the top of **each calzone** using a knife.

2



Prep

- While **dough** rests, quarter **mushrooms**.
- Peel, then mince or grate **garlic**.

3



Cook filling

Swap | **Ground Turkey**

Swap | **Beyond Meat®**

- Heat a large non-stick pan over medium-high heat.
- When hot, add **½ tbsp** (1 tbsp) **oil**, then **beef, mushrooms** and **half the Italian Seasoning**.
- Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-6 min. ****** Season with **salt** and **pepper**.
- Add **roasted pepper pesto**. Stir to combine.

5



Bake calzones and heat marinara

- Bake **calzones** in the **middle** of the oven until golden-brown, 22-25 min. (**NOTE**: For 4 ppl, bake in the middle and top of the oven, rotating sheets halfway through.)
- Meanwhile, heat a small pot over medium heat.
- When hot add **1 tbsp** (2 tbsp) **butter**, then the **garlic** and **remaining Italian Seasoning**. Cook, stirring often, until fragrant, 1 min.
- Add **marinara sauce** and **¼ tsp** (¼ tsp) **sugar**. Cook, stirring often, until warmed through.

6



Finish and serve

- Allow **calzones** to cool slightly before serving, 3-4 min.
- Divide **calzones** between plates and cut in half, if desired.
- Serve **marinara** alongside for dipping.

Measurements
within steps

1 tbsp (2 tbsp) **oil**
2 person 4 person Ingredient

3 | Cook filling

Swap | **Ground Turkey**

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **beef**.******

3 | Cook Beyond Meat® filling

Swap | **Beyond Meat®**

If you've opted to get **Beyond Meat®**, cook it the same way as the **beef**, breaking up **patties** into smaller pieces, until crispy, 5-6 min.******

****** Cook to a minimum internal temperature of 74°C/165°F.