



# Cheesy Beef Calzones

with Garlic Dip

Family Friendly 45 Minutes



**CUSTOM RECIPE**

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.  
Happy cooking!

- Ground Beef
- Minced Turkey
- Pizza Dough
- Mozzarella Cheese, shredded
- Marinara Sauce
- Green Bell Pepper
- Mayonnaise
- Garlic
- Sour Cream
- Italian Seasoning
- Mushrooms
- All-Purpose Flour
- Basil
- Yellow Onion

HELLO CALZONE

A folded and stuffed version of a pizza!


## Start here

- 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.

## Bust out

Baking sheet, silicone brush, slotted spoon, parchment paper, small bowl, large non-stick pan, measuring spoons

## Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
 Minced Turkey	250 g	500 g
Pizza Dough	340 g	680 g
Mozzarella Cheese, shredded	¾ cup	1½ cup
Marinara Sauce	½ cup	1 cup
Green Bell Pepper	200 g	400 g
Mayonnaise	4 tbsp	8 tbsp
Garlic	6 g	12 g
Sour Cream	3 tbsp	6 tbsp
Italian Seasoning	1 tbsp	2 tbsp
Mushrooms	113 g	227 g
All-Purpose Flour	2 tbsp	4 tbsp
Basil	7 g	14 g
Yellow Onion	56 g	113 g
Oil*		
Salt and Pepper*		

\* Pantry items

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

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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

## Contact

Share your photos #HelloFreshLife

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca



## Stretch dough

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).



## Assemble calzones

With floured hands, stretch **dough** again into large oval shapes. (**NOTE**: The dough should now hold its shape.) Spread **marinara sauce** across bottom half of **each piece of dough**. Using a slotted spoon, top **marinara** with **beef mixture**, then sprinkle **mozzarella** and **basil** over top. Fold **top of dough** over **filling**, then crimp edges to seal. Brush **1 tsp oil** over **each calzone**, then make one small slit on the top of **each calzone** using a knife.



## Prep

While the **dough** rests, core, then cut **pepper** into ¼-inch pieces. Thinly slice **mushrooms**. Thinly slice **basil**. Peel, then mince or grate **garlic**. Peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl).



## Bake calzones and make garlic dip

Bake in the **middle** of the oven until golden-brown, 22-25 min. (**NOTE**: For 4 ppl, bake in the middle and the top of the oven, rotating sheets halfway through cooking.) While **calzones** bake, add **mayo**, **sour cream** and **remaining garlic** to a small bowl. Season with **salt** and **pepper**, then stir to combine.



## Cook filling

Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **beef**, **Italian Seasoning**, **mushrooms**, **onions**, **peppers** and **half the garlic**. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-6 min.\*\* Season with **salt** and **pepper**.

## CUSTOM RECIPE

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



## Finish and serve

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

## Dinner Solved!