

Middle Eastern-Inspired Bison Calzones

with Tomato Salad

Discovery Special

Spicy

35 Minutes





Bison



250 g | 500 g



Pizza Dough 340 g | 680 g



Middle Eastern Seasoning



1 tbsp | 2 tbsp





Tomato Sauce



2 tbsp | 4 tbsp







Feta Cheese, crumbled 1/2 cup | 1 cup

Mayonnaise 4 tbsp | 8 tbsp





Baby Tomatoes 113 g | 227 g



All-Purpose Flour 1 tbsp | 2 tbsp



White Wine Vinegar 1 tbsp | 2 tbsp

Allengens 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. Cooking utensils | Baking sheet, measuring spoons, silicone brush, large bowl, parchment paper, small bowl, whisk, large non-stick pan



Stretch dough

- Before starting, remove pizza dough from the fridge and rest in a warm spot for 20 min.
- Preheat the oven to 475°F.
- · Wash and dry all produce.
- Reserve 1 tsp (2 tsp) flour for step 3.
- Sprinkle both sides of dough with remaining 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: For 4 ppl, use 2 baking sheets.)



Prep hot pepper

 Meanwhile, core, then cut hot pepper into ¼-inch pieces, removing seeds for less heat.
 (TIP: We suggest using gloves when prepping hot peppers!)



Cook bison filling

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add 1 tbsp (2 tbsp) oil, then bison and hot peppers. Season with salt and pepper.
- Cook, breaking up bison into smaller pieces, until no pink remains, 4-5 min.**
- Carefully drain and discard excess fat.
- Add tomato sauce base and Middle Eastern Seasoning to the pan.
- Cook, stirring often, until bison and hot peppers are coated, 2-3 min.



Assemble and bake calzones

- With floured hands, stretch dough again into large oval shapes. (NOTE: The dough should now hold its shape.)
- Spread bison filling across the bottom half of each piece of dough. Sprinkle feta over top.
- Fold the top half of **dough** over **filling**, then crimp **edges** to seal. Brush **1 tsp oil** over **each calzone**.
- Using a knife, make one small slit in the top of each calzone.
- Bake in the middle of the oven until goldenbrown, 12-15 min. (NOTE: For 4 ppl, bake in the middle and top of the oven, rotating sheets halfway through.)



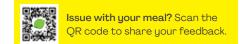
Prep and assemble salad

- Halve tomatoes.
- Add vinegar, 1 tbsp (2 tbsp) oil and
 4 tsp (½ tsp) sugar to a large bowl. Season with salt and pepper, then whisk to combine,
- Add arugula spinach mix and tomatoes, then toss to combine.



Finish and serve

- Stir together **mayo** and **garlic puree** in a small bowl. Season with **salt** and **pepper**, to taste.
- Allow calzones to cool slightly before serving,
 3-4 min.
- Divide calzones and salad between plates.
- Serve garlic mayo on the side for dipping.



Measurements

within steps

1 tbsp

(2 tbsp)

oil