

Chicken Recipe #7: Calzone Time

YOU'LL NEED

Broccoli, frozen, 10 ounce package, thawed, and chopped coarse

Mozzarella, shredded, part-skim, 2 cups

Chicken, cooked, shredded, 2 cups

Pesto, ¼ cup

Salt and black pepper

Flour for sprinkling on counter

Pizza dough, 12 ounce, pop-up canister

Olive oil, 2 tbsp.

Kosher salt (optional)

DIRECTIONS

1. Heat oven to 450° with rack at middle.
2. Pat broccoli dry.
3. Toss broccoli with mozzarella, chicken and pesto.
4. Season to taste with salt and pepper.
5. Flour a counter for rolling out dough.
6. Roll out dough to 12 inch round, about ¼ inch thick.
7. Mound the chicken mixture over half the dough, leaving 1-inch border around edge.
8. Brush edge of dough with water.
9. Fold other half of dough over the mixture.
10. Press edges to seal.
11. Grease baking sheet with 1 tbsp. oil.
12. Transfer calzone to baking sheet with wide spatula.
13. Use sharp knife to cut 5 slits diagonally across top.
14. Brush remaining oil, 1 tbsp., over the top.
15. Sprinkle with kosher salt, if using.
16. Bake 18 minutes.
17. Cool briefly.
18. Cut into slices.
19. Serve.