



Calzone Pizza

with Bacon, Mozzarella and Peppers



HELLO BASIL

The Romans believed this herb cured the venom of a mythical serpent called a basilisk - like in Harry Potter!



Pizza Dough



Yellow Pepper



Red Pepper



Echalion Shallot



Garlic Clove



Mozzarella Cheese



Basil



Tomato Passata



Streaky Bacon



Vine Tomato



Mixed Baby Leaves



Balsamic Vinegar



Olive Oil

40 mins

3.5 of your 5 a day

eat within 3 days

At the Fresh Farm we get pretty excited about pizza. We're partial to a pie, too. But a pizza-pie hybrid? The deliciousness is almost overwhelming! As a folded pizza, the calzone combines the best of both worlds. Its name comes from the Italian word for 'trouser-leg' or 'stocking', so called because it's stuffed full of good things. Cook it first this week so you enjoy the dough at its freshest.

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got two **Baking Trays**, a **Fine Grater** (or **Garlic Press**), some **Kitchen Paper**, a **Mixing Bowl**, **Frying Pan**, some **Clingfilm**, a **Rolling Pin** and a **Large Bowl**. Now, let's get cooking!



1 PREP THE VEGGIES

Preheat your oven to 220°C and pop in the baking trays to get hot. Remove the **pizza dough** from your fridge and allow it to come to room temperature. Halve, then remove the cores from the **peppers** and cut into ½cm wide slices. Halve, peel and slice the **shallot** into thin half moons. Peel and grate the **garlic** (or use a garlic press). Drain the **mozzarella cheese**, slice into 1cm thick rounds and pat dry with kitchen paper.



4 ROLL THE DOUGH

If you have some **flour**, lightly dust your work surface or else put the dough between two sheets of clingfilm. Roll each dough ball into a circle the size of a dinner plate, roughly ½cm thick. Spread a tablespoon of **pizza sauce** onto each pizza base, leaving a 2cm border around the edge. Pile the filling onto one half of each pizza base then lay on the **mozzarella**. Season with **salt** and **black pepper**.



2 MAKE THE SAUCE

Pick the **basil leaves** from their stalks and finely chop (discard the stalks). In a mixing bowl, combine half the **basil** with the **tomato passata** and season with **salt** and **black pepper**. This is your **pizza sauce**.



5 FOLD AND BAKE

To make the **calzones**, run a wet finger around the border of each pizza base, fold over the uncovered half and press the edges down. Roll the edges back over on themselves to seal tightly. Remove your hot baking trays from the oven and carefully transfer the calzones. Poke a hole in the top of each with a small, sharp knife - this allows the steam to escape! Bake on the top shelf of your oven for 15 mins.



3 COOK THE FILLING

Cut the **bacon** into 1cm thick slices. Put a splash of **oil** in a frying pan on medium-high heat. Cook the **bacon** until it begins to brown, 3 mins. Add the **peppers** and **shallot**. Cook until the veggies have softened, 7-8 mins. Add the **garlic** and remaining **basil** and cook for 1 minute more. Remove the pan from the heat and set aside. This is your calzone filling.



6 FINISH AND SERVE

Meanwhile, chop the **vine tomato** into wedges and put in a large bowl. Add the **baby leaves**. Drizzle over the **balsamic vinegar** and **olive oil** (amount specified in the ingredient list). When the **calzones** are cooked, carefully remove them from the oven and serve one per person with some **salad** alongside. **Enjoy!**

2 PEOPLE INGREDIENTS

Pizza Dough 1) 7)	2 balls
Yellow Pepper, sliced	½
Red Pepper, sliced	1
Echalion Shallot, sliced	½
Garlic Clove, grated	1
Mozzarella Cheese, sliced 7)	1 ball
Basil, chopped	½ bunch
Tomato Passata	½ carton
Streaky Bacon, sliced	4 rashers
Vine Tomato, chopped	1
Mixed Baby Leaves	1 bag
Balsamic Vinegar 12)	1 tbsp
Olive Oil*	1 tbsp

*Not Included

NUTRITION	PER SERVING	PER 100G
Energy (kcal)	852	139
(kJ)	3598	586
Fat (g)	31	5
Sat. Fat (g)	14	2
Carbohydrate (g)	101	16
Sugars (g)	18	3
Protein (g)	43	7
Salt (g)	4.62	0.75

ALLERGENS

1)Gluten 7)Milk 12)Sulphites

👍 THUMBS UP OR THUMBS DOWN?

Either way we want to know what you think! Feedback is what makes us tick, so head online or use our app to rate this recipe. You can even give us a call and chat to us directly on 0207 138 9055, or shoot an email to hello@hellofresh.co.uk and we'll get back to you.

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