

Spinach-Mushroom Calzone (for 4)
Recipe Cookbook: The Working Family's Cookbook

INGREDIENTS:

1 bunch spinach, about 3/4 lb	1/4 C olive oil
1 lb mushrooms, thinly sliced	1/4 tsp dried thyme
1/2 medium-sized red onion, chopped	Cornmeal
2 medium-sized garlic cloves	salt, to taste
3/4 C part-skim ricotta cheese	Fresh ground pepper, to taste
2 TBS grated Parmesan cheese	Pizza dough
3 TBS parsley, chopped	1/8 tsp ground nutmeg

DIRECTIONS:

Stem/rinse the spinach - drain in a colander but do not spin dry.

Heat 2 TBS oil in a large frying pan over high heat. Add half the mushrooms & cook, stirring 3-4 minutes till lightly browned & tender. Add half the onion - cook 1 minute. Lower heat if vegetables begin to burn but don't let any liquid accumulate in pan. Add half the garlic & stir 30 seconds. Transfer mixture to a bowl. Repeat with remaining oil, mushrooms, onion & garlic.

Decrease heat to medium. Add spinach with just the water that clings to the leaves. (if the spinach is very dry, add 2 to 3 tablespoons water) Cover & cook about 5 minutes till wilted - drain spinach in colander & squeeze out the water. Chop the spinach & add to the bowl with the other vegetables. Add the cheeses, parsley, thyme, nutmeg and salt & pepper to taste. Stir to combine.

Heat oven to 500 degrees. Oil 2 baking sheets & sprinkle lightly with cornmeal. Divide dough into 4 equal pieces on lightly floured work surface. Shape each into a ball & flatten each ball into a 7-8 inch round. Spread a quarter of the filling over half of 1 dough round. Fold remaining half over the filling to form a semicircle & fold the bottom edges over the top to seal. Transfer to a baking sheet. Repeat with the remaining dough rounds & filling. Bake the calzone about 10 minutes till crusts are golden brown.