

## **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 and 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 and stir 30 seconds. Transfer mixture to a bowl. Repeat with remaining oil, mushrooms, onion and garlic.

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

Heat oven to 500° F. Oil 2 baking sheets and sprinkle lightly with cornmeal. Divide dough into 4 equal pieces on lightly floured work surface. Shape each into a ball and flatten each ball into a 7-8" 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 and filling. Bake the calzone about 10 minutes till crusts are golden brown.