

Quick Mini Calzones



SERVING SIZE: 6

Ingredients

- 3 1/2 cups **Furmano's Crushed Tomatoes**
- 1 teaspoon Oregano
- 1 teaspoon Basil
- 1 clove Garlic, Crushed
- 1/4 teaspoon Onion Salt
- 1/8 teaspoon Black Pepper
- 1 each Pizza Dough
- 1 pound Mozzarella Cheese, Shredded
- 1/4 cup Ricotta Cheese
- 1 pound Ham
- As Needed Water

In This Recipe



Crushed Tomatoes (28 oz)

Preparation

1. Preheat oven to 375 degrees.
2. Combine first 6 ingredients in a saucepan.
3. Simmer for 10 minutes until flavors are blended.
4. Roll and stretch pizza dough into 1/8" thickness. Don't roll too hard as to over-press the dough.
5. Cut 24 pizza rounds using a 3" biscuit cutter or cup.
6. Place about 1 teaspoon of ricotta cheese, ham and mozzarella into each pizza round.
7. Fold each filled pizza round in half to cover ingredients and form the mini calzones.
8. Seal mini calzone edges with a little water.
9. Bake in a 375 degree oven for 10-15 minutes, or until mini calzones are browned.
10. Use the sauce to serve with the mini calzones.

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