

CALZONES

Preheat to 375°

$\frac{1}{4}$ green pepper -Wash pepper, remove seeds. Cut into strips

$\frac{1}{4}$ onion -Coarsely chop the onion.

1. Sauté the onion & green pepper in a small amount of oil. Set aside.

$\frac{1}{4}$ cup ricotta cheese

$\frac{1}{4}$ cup mozzarella cheese

1 oz. Pepperoni, cut into thin strips

2. Combine the cheeses, pepperoni, and onion mixture. Set aside.

1 batch of W.W. Pizza dough (or one loaf Rich's bread dough, thawed)

3. Divide the dough into 3 even pieces.
4. Put the dough on a lightly floured surface. Cover to let dough rest for 5 minutes.
5. Shape each piece into a ball and roll into a circle - $\frac{1}{2}$ " thick.
6. Divide the cheese mixture, placing an equal portion onto each dough piece.
7. Fold the dough circles in half, enclosing the cheese mixture. The edges should meet.
Crimp the edges with a fork to seal.
8. Carefully place on a foil covered baking sheet that has been lightly sprayed with oil.
9. Pierce the calzone tops a few times with the tines of a fork.
10. Bake for 20 - 25 minutes or until golden brown.