

Spinach and Artichoke Calzones

This recipe was provided by Carolyn Hodges of [The Dinner Shift](#).

Prep Time: 20 minutes

Cook Time: 15 minutes

Total Time: 35 minutes

Serves 4

Ingredients

- 1 lb. Papa Sal's Wheat Pizza Dough (or homemade)
- 2 ½ cups Heinen's frozen Chopped Spinach (about half of a 16 oz. bag)
- 1 cup Heinen's Marinated Artichoke Hearts, drained and chopped
- ½ cup prepared Alfredo sauce (Recommended: Mid's)
- 1 ½ cups shredded mozzarella cheese
- 2 tsp. olive oil
- 2 tsp. grated Parmesan cheese



Instructions

1. Remove pizza dough from fridge about 30 minutes prior to cooking. Preheat oven to 425°F.
2. Thaw spinach in the microwave then wrap it in a clean dish towel or paper towels and squeeze out as much liquid as possible. You will have about a cup of cooked spinach after squeezing dry.
3. Combine spinach, artichoke hearts, Alfredo sauce and mozzarella cheese in a mixing bowl; set aside.
4. Divide dough into 4 equal pieces. On a floured surface, roll dough into 4 8-inch rounds. Spoon about 1 ½ cups of the spinach mixture onto one half of each dough round. Fold over and top with the other side. Using a "fold-and-crimp" method or a fork, seal the edges of each calzone tightly. Transfer to a baking sheet lined with parchment paper.
5. Brush the tops of the calzones with olive oil and sprinkle each with Parmesan cheese. Cut 2-3 ½-inch slits in the top of each calzone. Bake in preheated oven for 14-16 minutes, or until golden brown.