



More Than Food
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Family Calzone with Peppers, Mozzarella and Bacon

Calzone, an Italian dish that originated in Naples, is an oven-baked folded pizza, so basically a pizza pie! We've filled this one with peppers, mozzarella and bacon. It's easy to make and delicious. It will, without doubt, be a family favourite!

40 mins

eat within 3 days

2 of your 5 a day

family box

mealkit



Pizza Dough (4 balls)



Orange Pepper (1)



Yellow Pepper (1)



Red Pepper (1)



Echalion Shallot (1)



Garlic Clove (1)



Mozzarella Cheese (2 balls)



Basil (1 bunch)



Tomato Passata (1 carton)



Streaky Bacon (8 rashers)



Mixed Baby Leaves (1 bag)



Vine Tomato (2)



Balsamic Vinegar (1 tbsp)

4 PEOPLE INGREDIENTS

- Pizza Dough
- Orange Pepper, sliced
- Yellow Pepper, sliced
- Red Pepper, sliced
- Echalion Shallot, sliced
- Garlic Clove, grated
- Mozzarella Cheese

4 balls

1

1

1

1

1

2 balls

- Basil, shredded
- Tomato Passata
- Streaky Bacon
- Mixed Baby Leaves
- Vine Tomato, sliced
- Balsamic Vinegar

1 bunch

1 carton

8 rashers

1 bag

2

1 tbsp

 Our fruit and veggies may need a little wash before cooking!

Did you know...

In Italy, small calzones are fried in olive oil whilst large calzones are baked in the oven.

Allergens: Milk, Gluten, Sulphites.

Nutrition as per prepared and listed ingredients

	Energy	Fat	Sat. Fat	Carbohydrate	Sugars	Protein	Salt
Per serving	563 kcal / 2373 kJ	16 g	8 g	77 g	8 g	29 g	4 g
Per 100g	143 kcal / 601 kJ	4 g	2 g	19 g	2 g	7 g	1 g

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1 Preheat your oven to 220 degrees. Pop two baking trays in your oven so that they are hot when you need them. Remove the **pizza dough balls** from your fridge and allow them to come up to room temperature.

2 Remove the core from the **peppers** and then cut into ½cm wide slices. Cut the **shallot** in half through the root. Peel and then slice into thin half moon shapes. Peel and grate the **garlic** (or use a garlic press if you have one). Drain the **mozzarella** and then cut each ball into eight slices. Keep to one side.

3 Pick the **leaves** from the **basil**, discard the stalks and then finely shred the **leaves**. In a small bowl, mix half your **basil** with the **tomato passata** and add a pinch of **salt** and a grind of **black pepper**. This is your tomato sauce.

4 Cut the **bacon rashers** into 1cm thick pieces. Heat a frying pan over medium-high heat and add a splash of **oil**. Cook your **bacon** for 3 mins and then add your **peppers** and **shallot**. Cook for another 7-8 mins until your **bacon** is nicely browned and your **peppers** and **shallot** have softened.

5 Add your **garlic** and remaining **basil** and cook for 1 minute more. Remove the pan from the heat and keep to the side. This is your calzone filling.

6 Now it is time to roll out your **pizza dough**. Lightly dust your work surface or a chopping board, with a little **flour** (if you have some) or put your **dough** between two sheets of clingfilm. Roll each **dough ball** into a circle the size of a dinner plate with a rolling pin or wine bottle, if you don't have a rolling pin.

7 Smear a tablespoon of your **tomato sauce** onto each **pizza base**, leaving a 2cm border. Spread your **filling** onto one half of each **pizza base** and then top with your **mozzarella** (see picture). Season with a pinch of **salt** and **black pepper**. To make your calzone, run a wet finger around the border of each **pizza base**, then fold over and press the edges down, roll the edge back over on itself to seal your **calzones**. Remove your hot baking trays from your oven and carefully pop two **calzones** on each tray and return to your oven for 15 mins. Switch the trays round after 7 mins so they brown and cook evenly.

8 Now make the **salad**. Pop the **mixed baby leaves** into a bowl. Slice the **tomato** into wedges and add to your bowl. Drizzle over the **balsamic vinegar** and a good glug of **olive oil**.

9 Carefully remove your **calzones** from your oven and serve one on each plate with your **salad** alongside.

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!

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