

Easy Beef Calzone

Recipe and Photo From: *Biggreenegg.com* and *Laura's Lean Beef*.

Makes 4 to 6 servings. Prep time: 15 minutes & Cook time: 20 minutes

Instructions:

Set up EGG for indirect cooking at 450°F/232°C.

Cook beef and next 3 ingredients on the Half Moon Cast Iron Griddle or Dutch Oven, stirring until beef crumbles and is no longer pink. Add Italian seasoning, salt and pepper; drain and remove from heat.

Divide dough evenly into 4 pieces; pat each dough piece into one square. Spoon beef mixture evenly onto each square, leaving a 1/2-inch border; top evenly with cheese.

Fold dough over filling until edges almost meet. Bring bottom edge over top edge; crimp edges of dough with fingers to form a rim. Place on a lightly greased baking sheet coated with cooking spray. Or use our Calzone Press for easy assembly.

Place on Baking Stone and bake at 450°F/232°C for 10 to 12 minutes or until lightly browned. Serve topped with marinara sauce.

Makes 4 to 6 servings.

Cooking tip: lightly brush calzones with olive oil before placing in the oven for a nice golden color and crisp texture. These calzones keep well in the fridge for leftovers, too.

Ingredients:

- 1/2 pound Laura's 92% Lean Ground Beef or 96% Lean Ground Round
- 1/2 cup turkey pepperoni slices, halved
- 1/2 medium onion, chopped
- 1 garlic clove, minced
- 1 teaspoon Italian seasoning
- 1/8 teaspoon salt
- 1/4 teaspoon pepper
- 1 (13.8-ounce) can refrigerated pizza crust dough
- 1 cup shredded reduced-fat mozzarella cheese
- 1 cup marinara sauce, warmed

