



Turkey, Pesto and Veggie Calzones

Yield: 6 Servings (make 2 large calzones and slice them up to share)

Ingredients:

8 ounces white button mushrooms, cleaned
2 tablespoons extra-virgin olive oil, plus more for brushing
Salt and freshly ground black pepper
2 cups bite-size broccoli florets
2 cups shredded mozzarella
2 cups bite-size pieces leftover turkey meat, light and dark meat
1 cup whole-milk ricotta
1/3 cup store-bought pesto
One 1 1/4- to 1 1/2-pound ball pizza dough, at room temperature
All-purpose flour, optional

Preheat the oven to 450 degrees F. Line 2 rimmed baking sheets with parchment paper.

Remove and finely chop the mushroom stems. Cut the mushroom caps into 1/3-inch-thick slices.

Heat a large skillet over medium-high heat. Add 2 tablespoons of olive oil and swirl to coat the pan. When the oil is shimmering, add the mushroom stems and caps, 1/2 teaspoon of salt and 1/4 teaspoon of pepper. Cook, stirring frequently, until the mushrooms have released some of their liquid and start to brown, about 3 minutes.

Stir in the broccoli and an additional 1/4 teaspoon of salt and pinch of black pepper. Cook until the broccoli is bright green and starts to soften, about 2 minutes. Turn off the heat, transfer the mixture to a large bowl and cool to room temperature.

When the mixture has cooled, add the mozzarella, turkey, ricotta and pesto. Use a rubber spatula to fold everything together until well combined. Season with salt and pepper to taste. Set aside.

Divide the dough into two equal portions and form each into a ball. Working with one ball at a time, roll and stretch the dough into a 13-inch round; dust with flour as needed to prevent sticking. Transfer the round to a prepared baking sheet. Spoon half of the filling onto one half of the dough round, leaving a 1-inch border. Use the parchment paper to help fold the other half up and over to enclose the filling, gently pressing out as much air as possible. Seal the edges by stretching the bottom edge of dough up and over the top edge and crimping the edges with your thumb to seal. Repeat with the remaining dough, filling and second prepared baking sheet.

Cut 2 small slits on the top of each calzone with a sharp knife so steam can escape. Brush each calzone with a little bit of olive oil. Bake until the crust is golden brown and you can see the filling bubbling through the vent slits, 20 to 25 minutes.

Cut the calzones into pieces and serve immediately.

