

Rose Pepperoni & Four Cheese Calzone

Rose Product used: Pepperoni



Rose Packing Company

8 oz. shredded mozzarella cheese
2 oz. shredded romano cheese
2 oz. shredded parmesan cheese
4 oz. ricotta
4 oz. Rose Sliced Pepperoni, chopped
1 red bell pepper thinly sliced
1 green bell pepper thinly sliced
1 1/2 tsp chopped fresh oregano
1 tsp chopped fresh thyme
1 garlic clove finely minced
Black pepper to taste
Approximately 2 pounds store bought
pizza dough or use your own
Extra-virgin olive oil

Cooking Directions:

Position rack in middle of oven;
preheat to 425°F. Mix the cheeses,
Rose Pepperoni, bell peppers, oregano,
thyme, and garlic in a medium bowl.
Add a couple grinds of black pepper
to your taste. Divide the dough into 4
pieces. Stretch or roll each piece into a
circle about 9 or 10 inches in diameter.
Place dough on a baking sheet. Spread
1/4 of the filling across the bottom half
of each dough circle, leaving about 1-inch
border. Fold upper half of dough over.
Crimp edges to seal and form a half-circle.
Bake until puffy and nicely browned,
about 18 minutes. Brush lightly with oil

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and cut into pieces to serve.

Makes 4 Calzones

