

Beef & Mushroom Calzones



Serves 4

2 puff pastry sheets, frozen

1c pizza sauce

1/2 pound ground beef

1/2c Mozzarella cheese, shredded

1c mushrooms, sliced

2T Parmesan cheese, grated

1/2c onion, diced

1 large egg

Thaw puff pastry on counter, unwrapped, for about 35~40 minutes. Preheat oven to 400.

Brown beef in large skillet over medium heat, breaking up meat with spoon. Drain and discard fat. Add the mushrooms and onions and cook, stirring until tender. Remove from heat and stir in pizza sauce. Allow to cool. Stir in Mozzarella and Parmesan cheeses.

Beat egg in small bowl.

Cut each puff pastry in 4 equal pieces. Divide filling among puff pastry. Brush edges of puff pastry with egg. Fold puff pastry in half, making triangles. Pinch edges to seal.

Place triangles on baking sheet. Brush tops with egg.

Bake 15~20 minutes or until very golden brown.

Prepare Ahead Tip

Prepare triangles and place on baking sheets. Freeze until firm and then store in zip~lock freezer bags and freeze. Thaw 30~45 minutes at room temperature and bake as directed.