

Drowsy Calzones



Makes 8

2 puff pastry sheets, frozen

1/2t Italian seasoning

1/2 pound chicken breast, cooked, cooled,
shredded

1c pizza sauce

1/2c mushrooms, sliced

4oz Mozzarella cheese, shredded

1/2c onion, diced

2T Parmesan cheese, grated

1 egg, beaten

Preheat oven to 400. Thaw puff pastry about 30 minutes, unwrapped, and at room temperature. In medium skillet, cook mushrooms and onions, stirring until tender. Remove from heat and allow to cool slightly. When cool, stir in pizza sauce, cheeses, Italian seasoning and shredded chicken. Mix well.

Unfold puff pastry and stretch slightly to make into more of a square shape. Cut into 4 equal pieces. Brush 2 edges of each square with beaten egg. Divide chicken filling evenly among all puff pastry squares. Fold puff pastry into triangle shape and press firmly on edges to seal well. Brush tops of calzones with egg wash.

Place calzones on foil~covered baking sheet. Bake 15~20 minutes or until very golden brown. Serve sprinkled with additional Mozzarella cheese and pizza sauce for dipping.

Prepare Ahead Tip

Calzones can be made ahead up to the point of baking. Wrap well and freeze for up to 3 months. Bake frozen calzones in preheated oven for 20~25 minutes covering with foil after the first 15 minutes.