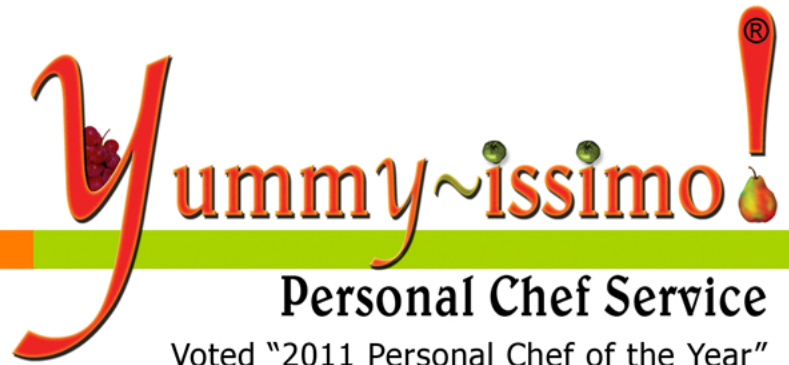


Kid's Favorite Calzones



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 8

2 puff pastry sheets,
thawed

4 baby carrots, thinly
sliced

1c fresh spinach, chopped

1/4 pound ground chicken
(can use beef)

2 celery stalks, thinly
sliced

1 garlic clove, minced

2c spaghetti sauce

1 small onion, diced

1 zucchini, finely diced

1c mozzarella cheese,
shredded

Cook ground chicken in large skillet until browned. Remove fat, if any. Add onion, carrots, celery, zucchini, spinach and garlic and cook until vegetables are softened. Add spaghetti sauce and simmer 10~15 minutes. Remove from heat and cool.

Add cheese to chicken mixture and mix well. Cut each puff pastry sheet into 4 pieces and brush edges with water. Place a scoop of chicken mixture in middle of pastry and fold edges together. Crimp edges together with fork to make sure none of the chicken mixture leaks out.

Place complete calzones on baking sheet and freeze. Remove from freezer, and wrap individually.

To bake: Preheat oven to 400. Place frozen calzone on baking sheet and bake 20~22 minutes or until very golden brown.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

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