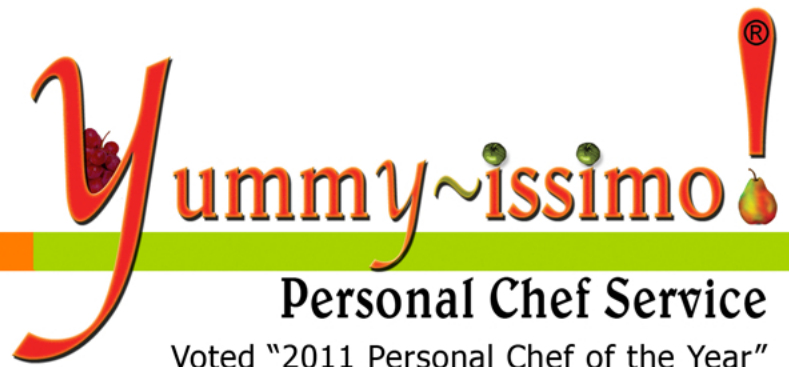


# Super Stuffed Calzones



## Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Party food at its best. Hand~held pizza sandwiches stuffed with pepperoni, onion, banana peppers, garlic and baked golden brown.

Makes 8

1 puff pastry sheet, thawed

1 1/2c pizza sauce

4oz pepperoni

1c mushrooms, sliced

1 small onion, thinly sliced

1 green bell pepper, diced

sweet banana peppers, sliced

3 cloves garlic, peeled, minced

olive oil

Italian seasoning

Preheat oven to 400.

Stretch out puff pastry onto large rectangular pizza sheet. Cover 1/2 of the puff pastry with the pizza sauce. Top sauce with your toppings.

Fold puff pastry in half and pinch together edges. Brush top with olive oil and sprinkle with Italian seasoning. Bake 15~20 minutes or until hot and golden brown. Slice into large pieces and serve with additional warmed pizza sauce for dipping.

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



**Debbie Spangler ~ Certified Personal Chef**

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