

## Leftover Meatball Calzones

1 refrigerated pizza dough, room temperature and raised  
6 leftover meatballs, chopped into small pieces  
1 lb. sliced mozzarella cheese  
1 c. leftover sauce  
1 c. spinach  
1 c. chopped artichoke hearts  
½ c. grated parmesan cheese  
½ c. flour, for surfaces  
¼ c. milk, for wash

Sprinkle flour over clean counter top and rolling pin. Grab a large handful of pizza dough, not quite a full cup and roll into a rough ball. Using rolling pin, roll out into a dinner plate sized round, about a half centimeter thick.

Spread a quarter of the leftover sauce over one half the dough round. Place 3-4 slices of mozzarella over the sauce. Top with a quarter of the meatballs, spinach, artichoke hearts, and parmesan cheese.

Pull the other half of the dough circle on top of the toppings, then twist and crimp edges firmly to ensure toppings do not run out. *See video for technique.* Cut three holes in the top of the calzone with a sharp knife. Brush with milk.

Repeat three more times to make a total of four large calzones. *There may be leftover dough. If so, make into breadsticks or return to the refrigerator for use another day.*

Bake at 350 degrees for 25-30 minutes, until top of calzone is golden brown and bottom is crusty. Serve with a side of warm sauce.

Makes 4 large calzones.