

SPICY CHORIZO CALZONES

(from The Bewitching Kitchen)

1 recipe for pizza dough
3 chorizo sausages, casings removed
1 can of diced fire roasted tomatoes
1/2 Tbsp olive oil
1 box of frozen spinach, defrosted, squeezed dry
1 cup ricotta cheese
1 egg
salt and pepper
1 cup mozzarella cheese, grated
egg wash (1 egg beaten with a little water)
homemade tomato sauce to serve alongside (optional)

Prepare the dough the day before or early in the morning. Place it in the fridge until dinner time. Make the filling: heat the olive oil, and add the chorizo sausage, crumbling it into pieces. Saute the sausage until it starts to get browned, drain the diced tomatoes, and add to the sausage. Reduce the heat, cover the pan and cook for 5 minutes. Let it cool, and place in the fridge.

Remove the dough from the fridge, cut it in four pieces, and turn the oven at 400 F. Squeeze as much water as you can from the spinach, add it to ricotta cheese, season with salt and pepper, add the egg and mix.

Roll out each ball of dough to a 7-inch diameter round. Add a little bit of sausage mixture, the ricotta/spinach, and grated mozzarella. Fold the dough over, pinch the edges to seal, brush the surface with egg wash. Cut three slits with a sharp knife, place it in the oven. Bake for 25 minutes until golden brown. Serve with tomato sauce and a salad, and you are all set!