

SAUSAGE AND BROCCOLI CALZONES

Start with:

- Great Harvest Pizza Dough

Yield: Serves 4

- 1 lb. Italian Sausages
- 1 Great Harvest Pizza Dough
- 3 cups grated Mozzarella
- 2 cups chopped broccoli

Olive Oil

Optional marinara or pizza sauce for dipping

Directions:

- Thaw pizza dough and let stand at room temperature for 30 minutes.
- Preheat oven to 425 degrees.
- Cook Italian sausages until done. Let cool slightly, then slice into rounds.
- Divide pizza dough into 4 equal portions and make into 8" rounds.
- Top half of each round with equal portions of sausage, Mozzarella and broccoli.
- Fold dough over and seal with the tines of a fork.
- Place calzones on an oiled baking sheet and brush with olive oil.
- Bake at 425 degrees for 25-30 minutes, until golden brown.

Serve with a side of marinara or pizza sauce if desired.

Allow calzones to cool 5-7 minutes before serving.



MINNETONKA

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Bread Store

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BURNSVILLE

Karl's
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MINNEAPOLIS

4314 Upton Avenue South
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612-929-2899

For a complete bread
schedule, go to
www.greatharvestmn.com