

## Spinach Calzones



**PREP TIME 1 Hr**  
**COOK TIME 30 Min**  
**READY IN 1 Hr 30 Min**  
**SERVINGS - 8**

### **INGREDIENTS**

- \* 1 (15 ounce) container ricotta cheese
- \* 2 eggs
- \* 2 tablespoons dried Italian seasoning
- \* 3 cups shredded mozzarella cheese
- \* 1 cup freshly grated Parmesan cheese
- \* 1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry  
salt and pepper to taste
- \* 1 (32 ounce) package frozen white bread dough, thawed

### **DIRECTIONS**

- 1.** Preheat the oven to 400 degrees F (200 degrees C).
- 2.** In a large bowl, mix together the ricotta cheese, eggs, Italian seasoning, mozzarella cheese, Parmesan cheese and spinach. Set aside.
- 3.** Divide the bread dough into 8 pieces and roll each piece out to about an 8 inch circle. Spoon about 1/2 cup of the ricotta filling onto each circle, fold over and seal the edges. Place onto a greased cookie sheet.
- 4.** Bake for 30 minutes in the preheated oven, or until nicely browned on the tops and bottoms.

Find More Tasty Recipes at Tasty Cook Recipes – <http://www.tastycookrecipes.com>