Dinner Tonight!

Beef and Cheese Calzone

Ingredients:

1 – 10 ounce can refrigerated pizza crust
⅓ pound thinly sliced, cooked roast beef or ham
1 – 4 ounce can mushroom pieces and stems, drained
⅔ cup shredded cheese, Mozzarella or Cheddar

Directions:

Heat oven to 350°. Lightly grease cookie sheet. Unroll pizza crust on cookie sheet; gently stretch to form a 12-inch circle. Layer beef or ham, mushrooms and cheese on half of crust within 1 inch of edge. Fold crust over filling; fold edge up and seal with a fork. Cut slits in top. Bake 20-25 minutes or until crust is golden brown and filling is hot. Cool 5 minutes before cutting into wedges. Use pizza or spaghetti sauce for dipping. Yield 4 servings

Optional “stuffings”: Spice up calzone with chopped onions, green peppers or black olives. Use sausage or pepperoni in place of sliced roast beef.

Preparation Time: 10 minutes
Cook Time: 25 minutes
Yield: 4
Cost per serving: $1.25

Nutrition facts per serving (without sauce):

Calories: 360
Sodium: 590 mg
Carbohydrate: 37 g
Cholesterol: 40 mg
Protein: 21 g
Fat: 14 g

Serve with: Tossed green salad and orange slices.