Ricotta Spinach Calzones

Ingredients

10 ounces thawed and squeezed dry, chopped spinach
8 ounces ricotta cheese
4 ounces mozzarella cheese, shredded
1 ounce Parmesan cheese, grated
1 tablespoon olive oil
1 lightly beaten with 2 tablespoons water, large egg
1 large egg yolk
2 minced garlic cloves
1½ teaspoons minced fresh oregano
1/8 teaspoon red pepper flakes
1 lb pizza dough

Directions

1. Preheat oven to 500 degrees.
2. Combine spinach, ricotta, mozzarella, oil, egg yolk, garlic, oregano, and pepper flakes in a large bowl.
3. Place dough on lightly floured surface and divide into 4 even pieces.
4. With a rolling pin or your hands, flatten each piece into a 7 inch round on a piece of parchment paper.
5. Spread half of spinach filling evenly over half of each dough round, making sure to leave a 1 inch border around the edge.
6. Brush the edges with the egg wash and then fold the other half of the dough circle over spinach mixture, leaving the bottom ½ inch border uncovered.
7. Press edges of dough together and pinch with fingers to seal.
8. With a sharp knife, cut 5 steam vents in top of calzones and brush tops with remaining egg wash.
9. Transfer calzones onto parchment lined baking sheet and bake for 8 minutes, brush with any remaining egg wash and sprinkle with grated parmesan, then bake for another 7 minutes.
10. Move to wire rack and let cool for 5 minutes before serving.

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