

Calzone



Ingredients

- ▶ Adobo
- ▶ 2 lbs. Boneless, skinless chicken breasts
- ▶ 16 oz. finely shredded mozzarella
- ▶ Small jar of Prego Meat flavored sauce
- ▶ 2 tbs butter
- ▶ 1 egg
- ▶ Plain breadcrumbs
- ▶ 2 Containers of Pillsbury pizza crust (not thin)
- ▶ Canola oil (for frying)

** This makes 4 calzones

Chicken Cutlet

Crack and beat the egg in a medium size bowl, adding a sprinkle of adobo. In a second bowl, place some breadcrumbs with a sprinkle of adobo. Thinly slice the chicken breast and place in egg/adobo mixture. Move the chicken from the egg wash to the breadcrumb bowl, covering each piece completely. Place on a flat plate in preparation of frying. Repeat until all the chicken is coated with breadcrumbs. Heat about a quarter inch high oil at 65% to the highest temperature (if from 1-10, place heat between 6 and 7). Once the oil is warm (3-5 mins), place chicken in oil, leaving some room for the chicken to breathe. Don't over fill the pan. Turn the chicken after three minutes and repeat until golden brown coloring is achieved (as in photo). Remove from oil and place on a paper towel lined plate to collect excess oils. Slice chicken into strips.

Constructing the Calzone

Roll out the pizza dough. Cut in half to create two rectangular pieces. Layer in the center of each half: sauce, chicken, cheese, more sauce, more chicken and more cheese. Then slice the sides of the dough, up until the center where the stuffing is, and fold over. This will be almost like braiding and may look sort of like a mummy. Melt butter or use softened butter on top of the calzone to help brown it evenly.

Bake uncovered at 350* for 20 minutes until golden brown.



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