

Cheese Calzone with Marinara (5 ingredients!)

1 pound loaf refrigerated or frozen pizza or bread dough, thawed if frozen

1/2 teaspoon granulated garlic or garlic powder

1 1/2 cups shredded mozzarella cheese

1 teaspoon dried oregano

Marinara sauce for serving, warmed in a saucepan or microwave

Preheat the oven to 375 degrees. Line a large baking sheet with parchment paper or foil.

Roll the dough out on a flat surface into a 12-inch round. Sprinkle the dough with the garlic, to within 1/2-inch of the edges. Top one half of the dough with the cheese. Sprinkle the oregano over the cheese.

Pull up the untopped half of the dough and fold it over the cheese-covered half. Pinch the edges together to seal. Carefully transfer the calzone to the prepared pan.

Bake for 20 to 25 minutes, until the dough is puffed up and golden brown and the cheese melts.

Serve the calzone with warm marinara sauce on the side.

Serves 4