

- **Classic Italian:** Ricotta, mozzarella, Parmesan, salami, and sausage.
- **Meat Lovers:** Pepperoni, Italian sausage, bacon, and mozzarella.
- **Veggie Supreme:** Ricotta, mozzarella, spinach, roasted peppers, mushrooms, and onions.
- **White Veggie:** Ricotta, mozzarella, parmesan, garlic, spinach, and artichoke.
- **Ham & Cheese:** Ricotta, mozzarella, and diced ham.
- **Meatball:** Small meatballs, marinara, and mozzarella.
- **Philly Cheesesteak:** Thinly sliced steak, sautéed onions, and Swiss or mozzarella cheese.
- **BBQ Chicken:** Shredded chicken, mozzarella, and BBQ

Common Filling Ingredients

- **Cheeses:** Ricotta (essential for texture), shredded mozzarella, Parmesan, provolone, or gorgonzola.
- **Meats:** Pepperoni, salami, Italian sausage, prosciutto, ham, bacon, ground beef, and chicken.
- **Vegetables:** Spinach, mushrooms, bell peppers, onions, broccoli, garlic, black olives, artichokes, and jalapeños.
- **Flavor Boosters:** Basil, Italian seasoning, red pepper flakes, and pesto.  Reddit +5

Dessert Calzones

- **Nutella & Fruit:** Nutella with sliced strawberries or bananas.
- **Sweet Cheese:** Ricotta sweetened with sugar and mixed with chocolate chips.  YouTube +1

Tips for Best Fillings

- **Drain Ricotta:** To avoid a soggy calzone, ensure ricotta is well-drained before mixing.
- **Pre-cook Meats:** Always cook sausages and ground meats before placing them in the dough.
- **Sauce on Side:** Keep marinara sauce for dipping to maintain a crispy



4.99 from 129 votes



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Easy Homemade Calzone Recipe

Ingredients



- ☐ 1 pound pizza dough
- ☐ ½ cup pizza sauce
- ☐ ½ cup diced onion
- ☐ ½ cup diced green bell pepper
- ☐ ½ cup sliced pepperoni
- ☐ 1 cup shredded mozzarella cheese
- ☐ 1 tablespoon olive oil



Instructions

- 1 Preheat oven to 425°F and line a large sheet pan with parchment paper.
- 2 Divide pizza dough into 4 equal parts and roll each dough ball into a 1/4 inch thick circle.
- 3 On half of each dough circle, add equal parts sauce, yellow onion, green bell pepper, and sliced pepperoni. Make sure to leave a little room around the edges so you can crimp



the calzone shut.

- ④ Sprinkle the toppings with equal parts shredded cheese. Then fold the other half of the dough over the toppings and crimp the edges.
- ⑤ Cut 2-3 air vents into the top of the calzone and place it on to the prepared baking sheet 
- ⑥ Brush with olive oil and bake for about 15 minutes or until the dough is fully cooked and the calzone is golden brown.
- ⑦ Serve with warmed pizza sauce for dipping