

# **Cheesy Mini Calzones with beef**

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Whether you're looking for an holiday starter or complete meal this Cheesy Mini Calzones with beef recipe can be both. Store bought pizza dough filled with juicy ground beef, full of Italian flavors will leave family and friends wanting more. It's pizzeria style food from your own kitchen.

Sure homemade is better but at this time of year there's no shame in semi homemade. And your family and friends would know the difference, unless you tell them!!!

You can also use store bought marinara sauce, but if you want to make your own here is the link to my Real Easy Marinara Sauce

## **Things to know about this Cheesy Mini Calzones with beef recipe**

Although it's hard to believe you can't make these Cheesy Mini Calzones with beef, heavenly pillows of deliciousness any better, you can. Serve them along side marinara sauce and pesto for a flavor boost that takes this recipe over the top.

You can also make this recipe better by making it ahead of time and then reheating in the oven for a few minutes, my toaster oven/ air fryer is perfect for small reheats like this.

I've said it before and I'll keep saying it my toaster oven/ air fryer is my most used small kitchen appliance.

At this time of year it's good to keep food simple, good and if it can be made ahead of time, that's a triple win!!! Another better idea double the recipe it and freeze it, you can do that with this recipe.

If you make this recipe please leave me a comment and don't forget to tag me on Instagram. I love hearing from you, and hope you are well. Blessings!!!

# Ingredients

- 1 Lb. prepared pizza dough
- 1 cup prepared marinara
- 1/2 lb. ground beef
- 1/2 chopped onion
- 2 Tablespoons chopped garlic
- 2 cups chopped spinach
- 1 cup each grated parmesan and shredded mozzarella
- 1 tablespoon chopped Italian parsley
- Salt and pepper to taste

# Instructions

1. Knead pizza dough to form a smooth ball let rest covered for 30 minutes
2. Preheat oven to 400 degrees
3. Meal while in a medium skillet saute the onions and garlic in 1 tablespoon of olive oil until tender and just beginning to brown
4. Add the ground and saute until golden brown
5. Add half the marinara, spinach, herbs, and cheeses simmer for 5 minutes longer
6. Form the dough into 8 balls, with a rolling pin on a lightly floured surface, roll the dough into 8 flat disks
7. Fill each disk with filling
8. Form into half moons pinching ends together to seal
9. Brush tops with mixture of 1 tablespoon olive oil and 1 tablespoon melted butter, sprinkle with additional grated cheese
10. Bake in preheated oven for 10 minutes at 400, lower the temperature to 350 and bake 10 minutes longer