

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

Pesto Pizza Twists

Pesto Pizza Twists

These pesto pizza twists are a quick appetizer, perfect for your holiday table. Store bought pizza dough, spread with pesto sauce, and topped with cheesy goodness makes this a holiday favorite.

The hardest part is twisting the dough to resemble a flower and that's not even too hard. Just be sure you don't cut all the way through to the center. That's what the shot glass is for.

And you don't have to use a shot glass, anything that's one inch round works. This recipe comes together so quick, but your family and friends will think it took much longer.

It's a great recipe to serve with marinara, pizza, or even extra pesto on the side. I have linked my favorite commercial brands of pesto and marinara the best alternative to homemade.

Why Your Going To Love This Pesto Pizza Twists Recipe

One, this Pesto Pizza Twists recipe is so easy you'll wonder why you didn't make it sooner. Two, because your using store bought pizza dough it can be on your table in 30 minutes.

Three it doesn't use a lot of ingredients, you probably have most of the ingredients on hand. And last but not least everyone loves it!!!! And that is most important!!!!

If you make this recipe please leave me a comment. I love hearing from you, that's my favorite part!!!!

Ingredients

- 1 lb. store bought pizza dough
- 1 cup prepared pesto
- 1 cup shredded mozzarella cheese
- 1 cup grated parmesan
- 1 tablespoon olive oil
- 1 tablespoon chopped garlic
- 1 Tablespoon chopped Italian parsley
- Salt and pepper to taste

Instructions

1. Form the pizza dough into a ball cover and let rest for 30 minutes at room temperature
2. Preheat oven to 425
3. On a lightly floured broad roll the pizza dough into a 12 inch circle
4. Spread with the pesto sauce leaving a 1/2 border
5. Mix the cheeses, garlic and Italian parsley spread over the pesto
6. Gather the ends of the dough to form a ball enclosing the filling
7. Turn the stuffed dough ball upside down and flatten a bit to form a dish shape
8. Place a shot glass in the center of the disk cut 8 to 10 thumb thick strips up to the shot glass leaving the center intact
9. Twist the strips a quarter turn to form a pedal repeat with rest of strips
10. Brush with the olive oi sprinkle with additional parmesan and garlic
11. Bake at 425 for 10 minutes lower the heat to 350 and

bake 20 minutes longer

Roasted Garden Pizza

Roasted Garden Pizza

This Roasted Garden Pizza is so easy to make, when you use store bought pizza dough. If you love pizza like I do, your going to love this vegetarian one .

You won't believe how easy it is. Toasty, cheesy spread with pesto sauce, topped with garden picked vegetables and sprinkled with salty parmesan, piping hot from the oven make this pizza a family favorite.

When I made this pizza the other day, I was craving something colorful and full of garden grown flavors. Anyone that has ever planted even just one zucchini plant knows, from just one you'll have zucchini's all Summer.

How To Made Roasted Garden Pizza

Here's how to make this Roasted Garden Pizza: Start by kneading the dough just a few times on a lightly floured broad , then gather it in a ball and let it rest covered 30 minutes.

Preheat the oven to 400. I like to prebake my pizza crust before topping them, and then returning them to the oven for the final bake. It's especially important to prebake the crust in this recipe, the vegetables contain a lot of water.

If you skip this important step you end up with a wet soggy pizza crust, that's not good. Another thing to remember is that the oven needs to be hot. I actually cooked this pizza in my Cuisinart toaster oven/fryer that's big enough for small bakes like this one, and saves me from heating up my large kitchen oven, and it's quicker too!!!

If you make this please leave me a comment and don't forget to tag me on Instagram, Hearing from you is my favorite part.

Ingredients

- 1 lb. store bought pizza dough
- 1 cup prepared pizza sauce
- 1 zucchini sliced in rounds
- 1 cup fresh corn
- 1 cup chopped spinach
- 1 cup sliced tomatoes
- 1 cup parmesan cheese
- 1 cup shredded mozzarella
- 1 Tablespoon each chopped garlic and Italian parsley
- 1 Tablespoons olive oil
- Salt and pepper to taste

Instructions

1. Preheat oven to 400
2. Form dough into a ball kneading lightly let rest 30 minutes covered
3. Drizzle vegetables with olive oil, herbs, salt and pepper
4. Roast for 10 minutes
5. Mean while stretch dough into a 10 x 12 square
6. Brush the pizza dough with olive oil
7. Prebake the pizza crust for 10 minutes
8. Top prebaked crust with pesto sauce and roasted vegetables, mozzarella and parmesan cheese

9. Bake at 400 for 15 minutes lower