



Directions

1. Preheat the Westinghouse Pizza Express with pizza stone to 400°F.
2. In a large skillet add olive oil and heat. Once hot, add sausage meat and cook for 7-10 minutes until it begins to brown, breaking up meat with wooden spoon into small crumbs.
3. Add garlic, spinach, salt and pepper, cover and sweat spinach down for 3-4 minutes, uncover and sauté for 2-3 additional minutes until tender. Remove mixture from stove and allow to cool.
4. Spread out 6 of your pizza or Focaccia dough balls into roughly 6-8 inch rounds. Place 4-6 tablespoons of filling in the center of each dough. Sprinkle 1 tablespoon of Asiago Cheese, spread egg mixture around outer edge of dough and fold over. Pinch completely around the edges to seal tight.
5. Top with sprinkled Romano cheese, then place on your pizza stone and bake in oven for 20-30 minutes at 375°F until golden brown and crisp.

Chef Rick Tip

If you want to really make this dish jump with flavor, try adding 2 tablespoons of onions and 1 tablespoon crushed red pepper. Or if you want to make this a healthier dish, use chicken sausage to reduce the fat content.



Westinghouse

Federal Hill Spinach & Sausage Calzone

Ingredients

- 1 lb fresh spinach leaves, washed and dry
- 2 cloves fresh chopped garlic
- 1/2 teaspoon salt
- 1/8 teaspoon fresh ground pepper
- 2 tablespoons olive oil
- 8 oz Italian sausage meat (3-4 links casings removed)
- 1 egg plus 1 teaspoon cold water beaten (for sealing dough)
- 1/2 cup shredded Asiago Cheese
- 1/2 cup Romano Cheese

