

STEAK AND CHEESE CALZONES

Yields: 6 Servings

INGREDIENTS:

- 1-1/2lbs Grilling Beef Strips, sliced thin
- 1 cup Green Peppers, sliced
- 1 ½ cup Yellow Onions, sliced
- 1 cup Mushrooms, sliced
- 1 Tbsp Olive Oil
- TT Salt & Pepper
- **8oz Pineland Farms Cheddar Cheese, shredded.**
- 2ea The Good Crust Pizza Dough

Creamy Horseradish Sauce:

- ½ cup Mayonnaise
- 1 Tbsp Seeded Mustard
- 2 Tbsp Horseradish
- TT Salt & Pepper

INSTRUCTIONS:

1. Preheat oven to 450F
2. In a small mixing bowl combine the ingredients for the horseradish sauce and stir until well combined. Refrigerate until needed for service.
3. In a heavy bottomed sauté pan drizzled with olive oil, brown the beef strips
4. Toss in the veggies, continuing to cook until the veggies are slightly soft.
5. Stretch and work the dough and cut as many 4-inch circles as the dough allows.
6. Fill each with a ½ cup of beef filling and **Pineland Farms Cheddar Cheese**. Fold in half (half-moon) press to seal the edges with a fork creating a football like shape. Cut a few vent holes before placing into the oven.
7. Bake for 12-15 minutes
8. Serve immediately with creamy horseradish dipping sauce.



Recipe by our chef, Emily McQuarrie!