

Quick Ciabatta Calzone

Serves

6

Ingredients

1 ciabatta bread
1 lb ricotta cheese
1/2 cup mozzarella cheese
1/2 cup asiago cheese
1 16oz can of crushed tomatoes
1 tube of anchovy paste
4 cloves garlic
1lb chopped spinach, frozen
1 can artichoke hearts in water
1 tbs. crushed red pepper flakes
Extra virgin olive oil

Preparation Instructions

Heat oven to 400 degrees. Place ciabatta bread on baking sheet and heat for 10 minutes. To make dipping sauce, in a sauce pan place olive oil, garlic, a spoonful or two of anchovy paste. Not to burn the garlic. Cook for about 2 minutes over low heat. Then add the can of crushed tomatoes and some chopped Italian flat leaf parsley.

Simmer over low heat for about 5 more minutes. Take bread out of oven, cut open lengthwise and spread some of the ricotta on each side. Add the warmed and drained spinach, some of the cheese and place back into oven until cheese melts.

Place the tomato sauce in a medium bowl for dipping the quick ciabatta calzone. Cut the ciabatta in several sections lengthwise and dip into the sauce.