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## Dandelion Mushroom Calzone

Mon, 03/15/2010 - 06:22 -- Roger Doiron

Introduction:

This recipe takes what you think a calzone should be and gives it a spring twist...or fold.

Preparation:

Preheat oven to 500 degrees Fahrenheit. In a large skillet or wok, heat 2 tablespoons of the oil. Add mushrooms and garlic, and cook over moderately high heat, stirring occasionally, until the mushrooms begin to brown. Add the dandelion greens and cook until wilted, stirring occasionally, about 2 to 3 minutes. Season with salt and pepper and set aside. On a lightly floured surface, roll or stretch the dough to form two 10 inch rounds. Transfer dough rounds to a floured baking sheet or pizza pan. Sprinkle a layer of shredded cheese on half of each round, leaving a 1-inch border. Add the dandelion and mushroom mixture to the cheese layer, and top with the remaining shredded cheese. Fold the dough over to enclose the filling, forming a half-circle. Press and crimp the edges together to seal. Using a knife, poke a hole or two in the top. Brush the calzones with 1 tablespoon olive oil. Bake for about 11 minutes or until the calzones are crisp and turning golden. Cut them in half and serve hot.

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Crops:

[dandelion](#) [2]

Recipe Type:

[side dishes](#) [3]

Ingredients:

- 3 tbsp olive oil, divided
- 1 1/4 pound mushrooms (button, shiitake or baby bella), sliced
- 2 large garlic cloves, minced
- 1 bunch dandelion greens, washed and dried, stems removed
- Salt and freshly ground black pepper, to taste
- 1 pound pizza dough
- 1 1/2 pound mozzarella cheese, shredded

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**Source URL:** <http://kgi.org/recipes/dandelion-mushroom-calzone>

**Links:**

[1] <http://rogerdoiron.com>

[2] <http://kgi.org/crops/dandelion>

[3] <http://kgi.org/recipe-type/side-dishes>