

Calzone

A calzone is like a stuffed pizza pocket, filled with creamy spinach mixture

2 Portions



succeed easily

up to 20 Min.



Ingredients:

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- 1 tbsp Vegetable Oil
- 1 Piece Onions (chopped)
- 100 g Spinach Leaves (chopped)
- 100 g Sweet Corn Kernels
- Salt
- Black Pepper Powder
- 5 tbsp Dr. Oetker FunFoods Veg
- Mayonnaise Garlic
- 2 Chapattis
- 1 tsp Butter

- 1 Heat oil in a nonstick pan (low flame). Add onion, spinach and sweet corn
- 2 Stir and cook for 3-5 minutes.
- 3 In a bowl mix together above sautéed vegetables, salt, pepper and 3 tbsp mayonnaise.
- 4 Spread 1 tbsp mayonnaise on a chapatti and place little stuffing on the center of the chapatti. Fold the chapatti in half moon shape and seal the edges.
- 5 Repeat the process for remaining chapatti.
- 6 Heat butter in a pan. Pan fry calzone from both sides until light brown. Cut and serve hot.