

## Turkey

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# Bistro Turkey Calzone

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Taste of Home Magazine

**Servings: 6**

**Preparation Time: 25 minutes**

**Bake Time: 20 minutes**

**1 tablespoon cornmeal**

**1 loaf (one pound) frozen pizza dough, thawed**

**2 1/2 cups (3/4 pound), thinly sliced cooked turkey**

**8 slices cheddar cheese**

**5 strips bacon, cooked and crumbled**

**1 small tart apple, peeled and thinly sliced**

**1 large egg, beaten**

**1/2 teaspoon Italian seasoning**

Preheat the oven to 400 degrees.

Sprinkle the cornmeal over a greased baking sheet.

On a lightly floured surface, roll the dough into a 15-inch circle. Transfer to the pan.

Arrange half of the turkey over half of the dough. Top with the cheese, bacon, apple and remaining turkey. Fold the dough over the filling and pinch the edges to seal.

Cut three slashes in the top. Brush with egg. Sprinkle with Italian seasoning.

Bake until golden brown, 20 to 25 minutes.

Let stand for 5 minutes before cutting.

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Per Serving (excluding unknown items): 667 Calories; 54g Fat (72.2% calories from fat); 40g Protein; 6g Carbohydrate; 1g Dietary Fiber; 198mg Cholesterol; 1035mg Sodium. Exchanges: 0 Grain(Starch); 5 1/2 Lean Meat; 0 Fruit; 7 Fat.